



**Mothers Day Brunch**  
**SUNDAY, MAY 10, 2015**  
**PRIX FIXE MENU**

**Choice of Appetizer**

**1/2 DOZEN COPPS ISLAND OYSTERS OR LOCAL LITTLE NECK  
CLAMS ON THE 1/2 SHELL**

*Mignonette, Cocktail Sauce, House-made Hot Sauce*

**EGGPLANT CARPACCIO**

*Thinly Sliced Eggplant, Goat Cheese Vinaigrette, Plum Tomato,  
Basil, Thyme, EVOO, Balsamic Glaze*

**MUSHROOM RAVIOLI**

*Truffle Butter, Shaved Parmesan*

**APPLE SALAD**

*Arugula, Sherry Vinaigrette, Glazed Pecans, Dried Michigan Cherries*

**MIXED GREEN SALAD**

*Shallots, Herbs, Balsamic Vinaigrette*

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**Choice of Entrée**

**EGGS BENEDICT**

*Black Forest Ham, House-made Brioche, Hollandaise, Truffle Shavings*

**EGGS FLORENTINE**

*House-made Brioche, Wilted Bloomsdale Spinach, Hollandaise*

**ASPARAGUS OMELET**

*Wilted Bloomsdale Spinach, Boursin Cheese, Roasted Tomato*

**SPINACH OMELET**

*Goat Cheese, Boulevard Home Fries, Brioche Toast*

**SCRAMBLED EGGS**

*Strada Smoked Salmon, Onions, Cream Cheese*

**PAIN PERDU**

*House-made Brioche, Cinnamon-Triple Sec Custard,  
Apple Wood Smoked Bacon, Real Maple Syrup*

**SPRING PASTA CARBONARA**

*Spring Vegetables, Egg Yolk, Pancetta, Parmesan*

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**Choice of Dessert**

**CHOCOLATE MOUSSE**

*Crème Chantilly, Shaved Dark Chocolate*

**BASQUE CAKE**

*Pistachio Gelato*

**MIXED BERRIES**

*Whipped Crème Fraiche, Chambord – Berry Purée*

**LAVENDER CRÈME BRULEE**

*Tuile*