

# Happy Mother's Day

## TO BEGIN

### Seafood Platter

Alaskan King Crab Claw | Poached Shrimp | Sushi Sampler  
Pickled Ginger | Wasabi | Soy Sauce | Cocktail Sauce

### Strawberry Avocado Salad

Spinach | Kale | Shaved Red Onion | Fresh Avocado  
Bleu Cheese | Slivered Almonds | Poppy Seed Dressing

## CHOICE OF BRUNCH

### Lobster Bisque

Chives | Crème Fraîche

### Benedict Florentine

Poached Egg | Hollandaise | Garlic Spinach

### Brioche French Toast

Caramelized Pecan Mascarpone | Blueberry Compote

## CHOICE OF MAINS

|                             |                                      |
|-----------------------------|--------------------------------------|
| Garlic Butter Seabass       | Dry Rub Beef Tenderloin              |
| Roasted Fingerling Potatoes | Butter Mashed Potatoes               |
| Charred Peppers             | Grilled Asparagus   Glazed Cippolini |

|                          |                                 |
|--------------------------|---------------------------------|
| Peach Glazed Pork Chop   | Chanterelle Ravioli V           |
| Southern Black Eyed Peas | Roasted Peppers   Tomato Coulis |
| Bacon Collard Greens     | Basil Oil                       |

## CHOICE OF DESSERTS

### Lemon Meringue Pie

Shortbread Crust | Raspberry Gelee  
Meringue | Chambord Reduction

### Pistachio Peach Cheesecake

Pistachio Biscuit | Bourbon Poached Peaches  
White Chocolate Chantilly | Raspberry Coulis

*Christof + Paolo*

Executive Chef, Christof Syré  
Chef de Cuisine, Paolo Gama

