

**SUBJECT TO CHANGE.**



## *Mother's Day Brunch Menu*

### First Course

#### *Smoked Salmon*

Local Asparagus, Crispy Farm Egg, Truffle-Mustard Vinaigrette, Marinated Salmon Roe

#### *Chilled White Gazpacho*

Green Grapes, Toasted Almonds, Castelvetrano Olives, Cucumber

#### *Seared Sea Scallops*

Sweet Corn, Truffle, Sunny-Side Up Quail Egg

#### *Cream of Asparagus Soup*

Smoked Ham Hock, Parmesan Custard, Spring Vegetables, Crispy Shoestring Potatoes

#### *Rabbit Terrine*

Grain Mustard, Pickled Ramps, Grilled Baguette, Petite Salad

#### *Spring Salad*

Chicories, Spring Vegetables, Goat Cheese, Prosciutto, Honey Vinaigrette

### Second Course

#### *Ramp & Baker's Farm Sausage Quiche*

Petite Salad, Provençal Tomato

#### *Shrimp & Grits*

Stone Ground Grits, Chorizo, Sundried Tomato, Green Onion, Smoked Gouda

#### *Croque Madame*

Baker's Farm Ham, Truffle Cheese, Mornay, Sunny-Side Up Farm Egg, Petite Salad

#### *Eggs Benedict*

Maryland Softshell Crab, Garlic Spinach, Crispy Potatoes, Provençal Tomato, Hollandaise

#### *Steak & Eggs*

6oz Hanger Steak, Two Sunny Side-Up Eggs, Morels, Asparagus, Bearnaise Sauce

#### *Atlantic Halibut*

Bouillabaisse, Aioli, Toasted Baguette, Key West Pink Shrimp

#### *Fried Rabbit*

Truffle Mac N' Cheese, Braised Collard Greens

### Dessert

#### *Pastry Plate*

Danish, Poptarts, Biscuits

#### *Scones*

Scones, Clotted Cream

#### *Pancakes*

Berry Compote

#### *Caramel Pecan Rolls*

Three Course \$85 per person ~ Service Non Compris

Chef Richard Wright | Pastry Chef Amber Clem | Sommelier Christian Borel

\*Consumption of raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase risk of food-borne illness.