

# Mother's Day Brunch and Lunch

## Starters

French Onion Soup with crouton and gruyere cheese .....	\$14
Cucumber Gazpacho with pickled mango and jicama.....	\$12
Local Farmer's Beet Tartare flan of bucheron goat cheese brûlée, pistachios, candied orange zest, and special sauce .....	\$16
Baked Brie de Meaux Truffled brie in Basques sauce with garlic baguette crostini and poached red wine pear .....	\$18
Tuna Tartare with avocado mousse, trout caviar, and sesame seed.....	\$16
Frisee aux Lardons shredded duck confit legs, bacon, poached egg, potato, balsamic vinaigrette .....	\$24
Belgian Endive Salad arugula, pears, candied pecans, blue cheese, rosemary mustard dressing in a spring roll cone.....	\$16
Calamari Provencale sautéed with basil, tomato, and garlic in a spring roll cone.....	\$18

## Brunch Items

Open Faced Avocado Toast Toasted French baguette, radish, pickled cucumbers, feta cheese, romaine leaves.....	\$20
Homemade Chicken Pita with grilled chicken breast, pickled red cabbage, lettuce, and greek yogurt dressing.....	\$24
Egg White Omelet breakfast potatoes, brunoise vegetables, feta cheese, and English muffin.....	\$20
Chesapeake Smoked Salmon Florentine or Ham Benedict with local spring asparagus, red pepper hollandaise on an English muffin .....	\$24
Green Spinach Omelet with breakfast potatoes, creamy spinach, bacon, gruyere cheese, and English muffin.....	\$22
Classic Brioche French Toast or Belgian Waffle.....	\$21
Served with mixed berries, toasted almonds, whipped cream, cherry compote, and snow sugar	
Rosemary Breakfast with breakfast potatoes, French toast, scrambled eggs, caramelized onions beer sausage.....	\$23
Petit Filet Mignon and Eggs 2-fried eggs, southern style breakfast potatoes with onions & peppers....	\$34

## Mains

Steak au Poivre D'Artagnan Aged Prime Hanger Steak, French fries, salad, and cognac pepper sauce ..	\$38
D'Artagnan Lamb Shank crispy polenta, wild mushrooms, julienned snow peas and scallions served with lamb jus reduction.....	\$38
Grilled Halibut Filet served with grilled asparagus, roasted cauliflower, tomato caper sauce .....	\$38
Hokkaido Grilled Scallops beet puree, turnips, grapefruit, and bonito flake spuma.....	\$46

Happy Mother's Day