

- Bottomless mimosas for all moms and just \$5 for family -

Mother's Day Brunch

Blue Crab Cake Benedict Four ounce blue crab cake served on an English muffin with Yuzu Hollandaise sauce, roasted red bell pepper and avocado. Served with spinach salad, red walnuts, shredded Parmesan with balsamic reduction drizzle\$20
Garden Spring Vegetable Frittata
Three egg frittata with asparagus tips, heirloom cherry tomatoes, spinach, fresh basil and Laura Chenel goat cheese\$16
Maple Syrup & Kentucky Bourban Bread Pudding
Brioche bread and egg custard filling with golden raisins and luscious powdered sugar drizzle over the top\$10
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Cashew & Coriander Dusted Fillet of Salmon
Seven ounce fillet of salmon pan-seared and basted with a brush of Dijon then coated with our signature cashew and coriander crust. Served with a Rose vin blanc on spaghetti squash with blistered heirloom cherry tomatoes and asparagus tips
20/2-28/2-0/2
Blue Crab Cakes
Two four ounce blue crabs cakes with lemon beurre blanc. Served with strawberry-mixed green salad and topped with avocado shredded micro Parmesan then finished with a balsamic drizzle
Roasted Rack of Lamb
Two double cut rack of lamb chops oven-roasted with violet mustard glaze, crushed red walnuts and served over saffron trinity rice with asparagus tips and braised red cabbage\$38

