Mother's Day Brunch Menu

Course 1

POTATO AND LEEK SOUP W/ CHIVE OIL
POTATOES AND LEEKS BLENDED TOGETHER IN A RICH AND CREAMY SOUP

-OR-

BRUSCHETTA
TOASTED ITALIAN BREAD TOPPED WITH FRESH TOMATO, BASIL AND WHIPPED RICOTTA W/ HERBS

-OR-

CAPRESE SALAD W/ BURRATA
FRESH HEIRLOOM TOMATOES, SEASONED AND ACCOMPANIED WITH BURRATA CHEESE

-OR-

BELGIAN WAFFLE
BELGIAN WAFFLE W/ MIXED BERRIES AND WHIPPED CREAM

Course 2

EGGS BENEDICT W/ PROSCIUTTO
2 POACHED EGGS, PROSCIUTTO CRUDO & HOLLANDAISE SAUCE SERVED ON FOCACCIA AND ROASTED POTATOES

-OR-

BAKED COD

COD IN A LEMON BUTTER CHIVE SAUCE W/ POTATO PAVE AND SEASONAL VEGETABLES

-OR-

CACIO E PEPE W/ SEAFOOD
SPAGHETTI, PECORINO ROMANO AND TOASTED BLACK PEPPER WITH SHRIMP AND MUSSELS

-OR-

STEAK SANDWICH
6 OZ TENDERLOIN ON FOCACCIA SERVED WITH HOMEMADE FRENCH FRIES AND ARUGULA SALAD

Course 3

ITALIAN DOUGHNUTS
FRIED DOUGH BALLS, POWDERED SUGAR W/ LEMON CUSTARD

-OR-

PANNA COTTA
DARK CHOCOLATE PANNA COTTA W/ ORANGE LIQUEUR

-OR-

CHEESECAKE
CHEESECAKE WITH LEMON BLUEBERRY COMPOTE

\$59/PERSON. TAX AND GRATUITY NOT INCLUDED.
PLEASE INQUIRE ABOUT VEGETARIAN OPTIONS

