



mother's day brunch
sunday, may 9, 2010
11:00 am - 3:00 pm

3 course sit down brunch
\$28.00 per person
tax & gratuity not included

basket of house made pastries

buttered croissants, cinnamon doughnuts, biscotti & muffins "du jour"

fresh squeezed juices or coffee

orange, spicy "v-7 1/2", mango, or passion fruit

entrees

mascarpone waffles

with fresh strawberries and trio of maple gelato, syrup & sugar

asparagus "bagutta"

grilled local asparagus with fried organic egg, prosciutto di parma, parmesan aioli
& truffle vinaigrette

spring veggie omelet

with saint andres cheese, fines herbs & basil oil

"lemon pudding" pancakes a la mode

with sausage "on a stick", mixed berries & fresh maple

"meat lovers" frittata

double smoked bacon, sausage, kielbasa and chorizo with new potatoes, piquillos, chives & fontina

buttered croissant french toast

with caramelized bananas, smoked bacon, "melting" vanilla gelato & bourbon syrup

"combo 135"

grilled ribeye over potato pancakes with sunny side egg, spicy yellow ketchup & long chives

federal eggs benedict

poached eggs on crisp polenta cakes, melted fontina, prosciutto di parma & creamed forest mushroom

corned beef "hash"

with poached egg, green onions, red wine sauce & fresh thyme

smoked salmon baked potato

with poached egg, potato puree, american caviar, scallions & crème fraiche

truffled mac & cheese

with penne, truffles, sotocenere cheese & choice of braised beef short ribs or grilled breaded shrimp



mom's favorite - spicy "pasta a la vodka"

with fresh lobster meat, guanciale, red onion soffrito, mascarpone & "flat" spaghetti
(supplemental 5.95)

pan crisped atlantic salmon

with spring veggie pistou and basil pesto

oven roasted filet mignon

atop "french toast" croutons, parmesan butter, exotic mushrooms, mascarpone, english pea shoots
& aged madeira (supplemental 7.95)

grilled harpooned swordfish

atop spring ratatouille with fresh basil, potato mousse & garlic aioli

dessert

"fresh & frozen fruit" or "medium rare" chocolate cake or lemon pudding cake

add on

apple smoked bacon 3.00

mixed greens 6.95

sausage on a stick 3.50

truffled risotto balls 10.95

kid's brunch menu (ages 12 and under)

\$15.95 per person

entrees

scrambled eggs with bacon & croissant

buttermilk pancakes ala mode with hot maple, sausage on a stick & vanilla ice cream

truffled mac & cheese penne rigate with truffled cheese, brioche crumbs & tartufo oil

penne with roasted tomato sauce or butter & parmesan

chicken tenders with french fries

dessert

chocolate cake or vanilla ice cream

menu subject to change without notice.