

Butter + BRIE

HAPPY MOTHER'S DAY!



\$60++

STARTERS

SIMPLE GREEN SALAD

mesclun greens with carrots + balsamic vinaigrette

ROASTED BEET SALAD

with arugula, toasted walnuts, goat cheese + balsamic vinaigrette

WILD MUSHROOM SOUP

mixed mushrooms, shallots + cream

HERITAGE SLAB BACON

tomato, red onion, gorgonzola dolce + sherry vinaigrette

GRILLED GARLIC SAUSAGE

with lentils, mushrooms + leeks

JUMBO LUMP CRAB CAKE

over a medley of eggplant, zucchini, onions + olives, with beurre blanc

ENTRÉES

EGGS BENEDICT

(until 2:30pm)

on an english muffin with black forest ham + mesclun greens

AVOCADO TOAST & POACHED EGG

(until 2:30pm)

on grilled country bread with pistachios + mesclun greens

OMELETTE

(until 2:30pm)

*with spinach, gruyere cheese, whole wheat toast + mesclun greens
egg white +3*

CROQUE MADAME

(until 2:30pm)

ham + gruyere on country bread, topped with a fried egg, with pommes frites + mesclun greens

LINGUINE RATATOUILLE

with parmesan + chives

BEEF BOURGUIGNON

(allow 20 minutes)

french beef stew with carrots + mushrooms, served with french green beans + mashed potatoes

PRIME HANGER STEAK (8oz)*

served with pommes frites + mesclun greens with choice of au poivre or garlic thyme sauce

SEAFOOD RISOTTO 32

with mussels, shrimp, scallops + white fish in lobster sauce

LOBSTER RAVIOLI

with lobster sauce

SAUTEED SHRIMP SAMBAL

organic buckwheat noodles with bacon bits + spinach in a white wine + chili pepper sauce

PAN-SEARED CHICKEN FRENCH

breaded chicken breast with broccoli rabe in lemon-white wine sauce

DESSERT

CRÈME BRÛLÉE

ICE CREAM SANDWICH

SERGE'S BANANA CAKE

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform your server of any allergies.*