



SUNDAY BRUNCH MENU

First Course

White and Green Asparagus Soup, Smoked Scallop	12
Smoked Salmon, Red Onion, Chive, Watercress	14
Baby Arugula, Balsamic Shallots, Shaved Parmesan, Aged Sherry Vinaigrette	14
Jumbo Lump Crab Cake, English Pea Puree, Pickled Onion and Green Apple Slaw	20
Pan Seared Diver Scallop, Maitakke Mushroom, Shallot Beurre Blanc	19
Belgian Waffles with Strawberries and Chantilly Cream	15
Aunt Lila's Pancakes, Fresh Berries, Powdered Sugar	15

Main Course

Three Egg Omlette with House Cured Smoked Salmon and Crème Fraiche	18
Lobster Pappardelle, Spring Vegetable Melange, Lobster Cognac Cream	28
Mediterranean Sea Bass, Potato Gnocchi, Braised Leeks, Shiitake, Lemon Zest	24
Poached Farm Eggs and Duck Prosciutto, Toasted Brioche, Madeira Essence	19
Farmhouse Chicken, Gruyere Cheese Potato Cake, Melange of Vegetables, Tarragon Jus	28
Martins Angus NY Strip, Baked Roma, Haricot Vert, Cabernet sauce	35
Crispy Pork Schnitzel, Mushroom Mornay Sauce, Lemon	33

Desserts

Mint Chocolate Chip Cheesecake, Mint Marshmallow, Valrhona Chocolate Sauce	15
Eight Layer Lemon Blueberry Cake, Lemon Curd, Honey Ricotta Ice Cream	15
Flourless Valrhona Chocolate Cake Caramel Ganache, Chocolate raspberry Mousse Bombe Baileys Irish Ice Cream	15

Chef/Proprietor Robert Wiedmaier

Maitre d'Adnane Kebaier, Sommelier Moez ben Achour, Chef de Cuisine Paul Stearman