



# MOTHER'S DAY BRUNCH BUFFET MENU

SUNDAY, MAY 11 | 10:00AM - 1:30PM

**BREAKFAST PASTRIES** freshly baked mini muffins, croissants & fruit filled pastries

**SHRIMP COCKTAIL** **GFF** lemon & tangy cocktail sauce

**FRESH FRUIT** **GFF** cantaloupe, honeydew, pineapple, grapes & strawberries

**SPINACH SALAD** **GFF** strawberries, spiced walnuts, crumbled bleu cheese & sweet onion vinaigrette

**CRÈME BRÛLÉE FRENCH TOAST** brioche, crème brûlée batter, maple pecan butter sauce

**SCRAMBLED EGGS** **GFF** soft scrambled with cream cheese & chives

**TRADITIONAL EGGS BENEDICT\*** pit ham on toasted English muffin with poached eggs & hollandaise

**STRAWBERRY RICOTTA BLINTZ** orange and vanilla-scented ricotta filled crepes, topped with strawberry gastrique

**BREAKFAST MEATS** **GFF** applewood smoked bacon & country sausage links

**PARMESAN LEEK HASHBROWNS** **GFF**

**HONEY DIJON GLAZED HAM** **GFF** garlic mashed potatoes

**CHICKEN FRANÇAISE** **GFF** lemon, caper & parsley sauce with roasted brussels sprouts

**GRILLED SALMON\*** **GFF** dill cream sauce & haricot verts

**BEEF BOURGIGNON** **GFF** braised beef with carrots, pearl onions & demi-glace with garlic mashed potatoes

**ASSORTED DESSERT DISPLAY** display of assorted mini shooters and desserts

**ADULTS 55 - CHILDREN (3 TO 11) 20**

## Beverages

**JUICE** grapefruit, apple or cranberry 5

**BELLINI** peach purée, prosecco | glass 7 - bottomless 18

**MIMOSA** orange, cranberry or passionfruit | glass 7 - bottomless 18

**FRENCH 75** gin, lemon juice, simple syrup, champagne 11

**ST. GERMAIN SPRITZ** elderflower liqueur, sparkling wine, soda 11

**ESPRESSO MARTINI** absolut vanilla, house irish cream, mr. black, espresso 12

**SOFT DRINKS 4 - COFFEE 4**

**HOT TEA 4 - HOT CHOCOLATE 6**

**ESPRESSO 5 - LATTE OR CAPPUCCINO 6**

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**GFF** - denotes gluten free friendly: menu items that can be made gluten free upon request.

Tax & Gratuity not included. A 20% service charge will be added to parties of 8 or more.

\* Consumer advisory: items are served raw, under cooked or contain raw or under cooked ingredients. Consuming raw or under cooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.

A MORRISSEY HOSPITALITY PROPERTY



# MOTHER'S DAY BRUNCH PRIX FIXE MENU

SUNDAY, MAY 11 | 9:30AM - 2:00PM

## Starter

Choice of one

### FRESH FRUIT CUP **GFF**

cantaloupe, honeydew, pineapple, grapes & strawberries

### YOGURT PARFAIT MARTINI

vanilla yogurt, fresh berries, old fashioned oat topping

### SHRIMP COCKTAIL **GFF**

three chilled shrimp, horseradish cream, cocktail sauce, watermelon radish

### FRESH OYSTERS\* **GFF**

two oysters, citrus mignonette, lemon

### ESCARGOT PURSES

two boursin & escargot wrapped wontons, creamy lemon butter sauce

### SEARED DUCK CRISP **GFF**

two artisan crisps, seared duck breast, honey boursin, cherry reduction

### ROASTED BEET SALAD **GFF**

frisée, goat cheese, candied pistachios, white balsamic-honey vinaigrette

### CAESAR SALAD **GFF**

romaine, parmesan, garlic baguette, classic caesar dressing

### FRENCH ONION SOUP **GFF**

crouton, gruyère & provolone cheeses

### LOBSTER BISQUE **GFF**

sherry & chive oil

## Entrée

Choice of one

### BELGAIN WAFFLE

whipped butter, maple syrup, fresh berries, choice of bacon or sausage 45

### CRÈME BRULÉE FRENCH TOAST

crème brulée battered brioche, whipped butter maple pecan butter sauce, choice of bacon or sausage 45

### EGGS BENEDICT\*

toasted English muffin, pit ham, poached eggs, hollandaise, parmesan leek potatoes 45

### HAM & CHEESE OMELET **GFF**

pit ham, cheddar cheese & scallions, parmesan leek potatoes, sourdough toast 45

### WILD MUSHROOM OMELET **GFF**

wild mushrooms, boursin cheese & scallions, parmesan leek potatoes, sourdough toast 45

### TRIA EGG SCRAMBLE **GFF**

bacon, sausage, onion, mushroom, gruyère cheese, parmesan leek potatoes, sourdough toast 45

### SMOKED SALMON EGG SCRAMBLE **GFF**

smoked salmon, cream cheese, onions, capers, dill, parmesan leek potatoes, toasted pumpernickel 45

### MORGAN'S BREAKFAST\* **GFF**

two eggs your way, bacon, sausage, parmesan leek potatoes, slice of French toast or sourdough toast 45

### BAKED HAM **GFF**

honey dijon glazed, carrots, haricots verts, parmesan leek potatoes 45

### CHICKEN POT PIE

chicken, diced carrots, peas, onions, potatoes, velouté, herbs, puff pastry 45

### CHICKEN FRANÇAISE **GFF**

lemon parsley caper sauce, asparagus, parmesan leek potatoes 47

### TWIN CRAB CAKES

jumbo lump crab, cajun remoulade, fried caper, parmesan leek potatoes 49

### GRILLED SALMON\* **GFF**

dill cream sauce, haricots verts, garlic mashed potatoes 51

### BEEF BOURGUIGNON **GFF**

sauteed carrots, crispy onions, demi-glace, garlic mashed potatoes 49

### STEAK FRITES\* **GFF**

prime sirloin, sliced, chimichurri glaze, house cut fries, béarnaise 6 oz. 47 ~ 10 oz. 57

### BACON CHEDDAR BURGER\* **GFF**

bourbon glaze, candied pepper bacon, cheddar, fried onions, garlic aioli, house cut fries 45

## Dessert

Choice of one

### CLASSIC FRENCH BEIGNETS

light airy fried pastries, powdered sugar, spiced blueberry compote dipping sauce

### STRAWBERRY RICOTTA BLINTZ

orange and vanilla-scented ricotta filled crepes, topped with strawberry gastrique

### HOUSE MADE ICE CREAM & SORBET **GFF**

butter brickle ice cream or raspberry sorbet

## Beverages

### JUICE

orange, grapefruit, apple or cranberry 5

### BELLINI

glass 7 ~ bottomless 18  
peach purée, prosecco

### MIMOSA

glass 7 ~ bottomless 18  
orange, cranberry or passion fruit

### FRENCH 75

gin, lemon juice, simple syrup, champagne 11

### ST. GERMAIN SPRITZ

elderflower liqueur, sparkling wine, soda 11

### ESPRESSO MARTINI

absolut vanilla, house irish cream, mr. black, espresso 12

### SOFT DRINKS 4 ~ COFFEE 4

HOT TEA 4 ~ HOT CHOCOLATE 6

ESPRESSO 5 ~ LATTE OR CAPPUCCINO 6

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# MOTHER'S DAY DINNER PRIX FIXE MENU

SUNDAY, MAY 11 | 4PM - 8PM

## First Course

Choice of one

**FRESH OYSTERS\* GFF**  
two fresh oysters, citrus mignonette, lemon

**OYSTERS ROCKEFELLER\***  
two grilled oysters, spinach & pernod cream, parmesan breadcrumbs

**SHRIMP COCKTAIL GFF**  
three chilled shrimp, horseradish cream, cocktail sauce, watermelon radish

**ESCARGOT PURSES**  
two boursin cheese & escargot wrapped wontons, creamy lemon butter sauce

**SEARED DUCK CRISP\* GFF**  
two artisan crisps, seared duck, honey boursin, cherry reduction

**LOBSTER BISQUE GFF**  
sherry & chive oil

**ROASTED BEET GFF**  
frisée, goat cheese, candied pistachios, white balsamic-honey vinaigrette

**CAESAR SALAD GFF**  
romaine, parmesan, garlic baguette, classic caesar dressing

**FRENCH ONION SOUP GFF**  
crouton, gruyère & provolone cheeses

**WINE PAIRING** Rose or Pinot Noir

## Second Course

Choice of one

**BAKED HAM GFF** honey dijon glazed, carrots, haricots verts, parmesan leek potatoes 45

**POT PIE** chicken, diced carrots, peas, onions, potatoes, velouté, herbs, puff pastry 45

**HERB RISOTTO GFF** wild mushroom, sweet peas, boursin, paprika oil 45 ~ with chicken 49 ~ with salmon 59

**PASTA PROVENÇAL** fresh linguini, spinach, wild mushrooms, black truffle, garlic cream sauce 45 ~ with sausage or chicken 49

**CHICKEN FRANCAISE GFF** lemon parsley caper sauce, asparagus, parmesan leek potatoes 47

**BEEF BOURGUIGNON GFF** sautéed carrots, crispy onions, demi-glace, garlic mashed potatoes 49

**GRILLED ATLANTIC SALMON\* GFF** dill cream sauce, haricots verts, choice of side 53

**SEARED HALIBUT GFF** sautéed mix vegetables, tomato coulis, lemon basil oil 69

**FILET OSCAR\* GFF** 6 oz. filet mignon on asparagus topped with crab meat & hollandaise sauce, choice of side 65

**FILET & CRAB CAKE\*** 4 oz. filet mignon, crab cake, cajun remoulade, fried caper, choice of side 65

**FILET & LOBSTER\* GFF** 4 oz. filet mignon, 4 oz. lobster tail, lemon, drawn butter, choice of side 69

**TWIN LOBSTER TAILS GFF** twin, 4 oz. lobster tails, lemon, drawn butter, choice of side 69

**FILET MIGNON \* GFF** topped with house steak butter, choice of side 6 oz. 59 ~ 8 oz. 69

**RIBEYE STEAK\* GFF** topped with house steak butter, choice of side 12 oz. 65 ~ 18 oz. 79

**CHOICE OF SIDE OPTIONS:** vegetable medley, creamy herb risotto, house-cut fries, garlic mashed or parmesan leek potatoes

**WINE PAIRING** Chardonnay or Syrah

## Third Course

Choice of one

**CRÈME BRÛLÉE GFF** vanilla cream, caramelized sugar

**SIGNATURE CHÔMEUR PUDDING** butter cake, maple syrup, vanilla ice cream

**CHOCOLATE GANACHE CAKE** peanut butter ice cream, heath topping, fudge

**NEW YORK STYLE CHEESECAKE** spiced blueberry compote, lemon sugar

**FIRE ROASTED APPLE CRISP** crisp old fashion oat topping ~ à la mode + 2

**WINE PAIRING** Dessert White or Grahams' Six Grapes Port

**WITH WINE PAIRINGS \$12++**

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