

Mother's Day Brunch

Modern Raw Bar

Oysters and Clams are Gluten, Nut & Dairy Free.

Island Creek Oyster Bar

Jonah Crab Claws

Ahi Tuna Poke*

Dressed Lobster Salad

Appetizers

Formaggio Kitchen Cheese Collection,
Warm Dates, Jams, Preserves

Salted Marconas, Fra Mani Salumi,
Country Bread, Artisanal Crackers

Salad of Baby Gem Lettuce,
Nasturtium Vinaigrette, Shaved Radishes VEG/DF/NF
Burrata Bar, Maple Brook Farms Burrata, Spring Pesto,
Garbanzo Purée, Roasted Eggplant, Romaine Leaves,
Garlic Pita, Naan Bread, Focaccia NF

Entrées

Slow Roasted Wagyu Prime Rib
Scallion Popovers, Truffle Jus, Maine Marble Potatoes

Spring Crab & Asparagus Risotto
*Prepared in 18-Month Parm Wheel,
Jonah Crab, Carnaroli Rice*

Maine Lobster Mac & Cheese
Truffle Ritz, Butter Poached Lobster

Sushi Station*
*Tuna, Eel, Shrimp, Crab, Avocado,
Pickled Ginger, Wasabi, Spicy Mayo*

Faroe Islands Salmon
Shrimp Fried Rice, Scallion Ginger

Center-Cut Short Ribs
Kurobuta Squash, 5-Day Bordelaise

Potato Black Truffle Tortaloni
Ricotta, Exotic Mushroom Jus

Jersey Asparagus
7-Minute-Egg, Black Truffle Hollandaise

Beginnings

Omelets to Order

Soft Organic Scrambled Eggs NF

Fruity Pebbles French Toast

Ham & Cheese Beni, Stone & Skillet Muffins, Truffle Hollandaise

Chelsea's Honey Glazed Donuts

Maple Smoked Bacon NF

Mixed Berries and Vanilla Crème GF

Handmade Pastries, Danish & Muffins

Pain D'Avignon Bagel, Soft Cream Cheese

Smoked Fish Collection NF

Smoked Salmon Pastrami

Desserts

Chocolate Covered Strawberries V/G/NF

Pina Colada Macaron DF/GF

Strawberry Lemonade Macaron DF/GF

Salted Caramel Brûlée GF/NF

Lychee Coconut Bon Bon GF/NF

White Peach Cream Puff NF

Pound Cake with Berries and Chantilly GF/NF

Dark Chocolate and Raspberry Tart NF

Napoleon NF

Lemongrass Panna Cotta V/GF/NF

Matcha Verrine GF/NF

Limoncello Cake NF

Kalamansi Lime Meringue Tart NF

Coconut Macaroon GF/NF

Tropical Fruit Tart NF

EXECUTIVE CHEF DAVID DANIELS

{ GF - Gluten Free / V - Vegan / VEG - Vegetarian / DF - Dairy Free / NF - Nut Free }

**These items are served raw or undercooked. Consuming raw or Undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness especially if you have certain medical conditions.
Before placing your order, please inform your server if anyone in your party has a food allergy.*