

# *The Drawing Room*

MOTHER'S DAY BRUNCH

## *First Course*

### **FOIE GRAS BEIGNETS**

*Brandied Fruit, Apricot Gel*

### **PARFAIT**

*House Made Granola, Strawberries, Wildflower Honey, Sliced Almonds*

### **ACE BLADE OYSTERS**

*Bloody Mary Gelée, Micro Celery, Bacon Vodka*

### **SMOKED SALMON BEGGARS PURSE**

*Chive Crepe, Paddlefish Caviar, Chervil*

### **ARTISANAL LETTUCES**

*Chocolate Cherry Tomatoes, Spring Peas, Caraway Croutons, Preserved Lemon Vinaigrette*

### **LOBSTER BISQUE**

*Buttered Lobster, Shaved Fennel, Crème Fraiche*

## *Main Course*

### **LUMP CRAB BENEDICT**

*Poached Egg, Canadian Bacon, Hollandaise Mousse*

### **CROQUE MADAME**

*Grilled Brioche, Crispy Poached Egg, Parma Ham, Roasted Oyster Mushroom, Mornay*

### **BUTTERMILK FRIED QUAIL & BISCUITS**

*Foie Gras Sausage Gravy, Tabasco Honey*

### **PAN ROASTED SEA SCALLOPS**

*Textures of Asparagus, Meyer Lemon Risotto, Crispy Parma Ham, Black Trumpet Marmalade*

### **PISTACHIO CRUSTED LAMB**

*Crispy Polenta, Glazed Parsnips, Sunchokes, Huckleberry Jus*

## *Dessert*

### **AMBROSE FAMILY FARM STRAWBERRIES**

*Lemon Yogurt Panna Cotta, Strawberry Ice Cream, Angel Food Cake*

### **TASTING OF VALENCIA ORANGE**

*Sweet Ricotta, Olive Oil Cake, Dehydrated Meringue*

### **CHOCOLATE & BANANA**

*Banana & Chocolate Mousse Cake, Banana Ice Cream, Hazelnut*

TAYLOR-FLADGATE 10 YEARS OLD TAWNY PORT, PORTUGAL, NV



MENU - 39

PLEASE NO SUBSTITUTIONS