



2019 Mother's Day Brunch Special

First Course:

Strawberry Salad

Fresh strawberries and baby spinach tossed in our Rosé vinaigrette all graced with honey goat cheese, candied pecans and champagne grapes.

OR

Corn and Crab Bisque

Velvety bisque of jumbo lump crabmeat and fresh corn with a cream base of mirepoix, fresh herbs and brandy.

OR

Charbroiled Oysters (3)

Charred Louisiana oysters with seasoned garlic, herb, butter, and olive oil, topped with Romano cheese.

Second Course:

Grouper Provencal

Pan-fried grouper filet smothered with a zesty sauce of fresh tomatoes, niçoise olives, capers, zucchini and herbs served with saffron rice pilaf.

OR

Petit Filet of Beef Tenderloin

Grilled petit beef filet topped with a shallot and herb compound butter accompanied with rainbow marble potatoes and sautéed creole spring vegetables.

Third Course:

Lemon Raspberry Drizzle Cake

Moist vanilla cake filled with raspberry preserves and a tart lemon custard with raspberry buttercream and raspberry sauce drizzle.

\$54

Inclusive of one complimentary mimosa

Exclusive of 10.4495% tax, gratuity, and all alcohol -- No Substitutions