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# MOTHER'S DAY BRUNCH

Sunday, May 9th 2021

11:30am-2:00pm

\$65 per person plus tax and 20% Service Charge

Regular Menu not available during this period

## For the Table

A Selection of House Baked Muffins, Breads & Scones  
Honey Butter, Imladris Farms Berry Jam

## Appetizer

### ASPARAGUS BISQUE

Dilled Crème Fraiche, Brioche Croutons

### CAROLINA SHRIMP COCKTAIL

Cucumber Horseradish Relish, Bloody Mary Cocktail Sauce

### DEVEILED EGG TRIO

Truffled, Caviar, Bacon Chive

### STRAWBERRY SALAD

Spinach, Frisee, Romaine, Candied Pecans, Red Onion,  
Goat Cheese, White Balsamic Poppy Seed Dressing

## Entrée

### APPLE WOOD SMOKED PRIME RIB

Yukon Mash, Asparagus, Peppercorn Jus

### BOURBON MAPLE GLAZED BERKSHIRE HAM

Potato Leek Pave, French Beans, Bourbon-barrel Maple Syrup

### THE OSCAR BENEDICT

Poached Eggs, Beef Tenderloin, Lump Crab Meat,  
Smoked Cheddar Grit Cake, Chive Hollandaise, Asparagus Salad

### GARLIC AND HERB GRILLED LAMB CHOPS

Baby Carrots, Dirty Farro, Red Wine Jus

### PAN-ROASTED ATLANTIC GROUPE

Spring Pea Puree, Lobster Dumpling, Citrus Beurre Blanc

## Dessert

### CHOCOLATE PANNA COTTA

Whipped Cream, Fresh Berries

### LEMON BLUEBERRY POUND CAKE

Fresh Blueberries, Lemon Glaze

### PECAN CARROT CAKE

Cream Cheese Icing, Candied Pecans, Caramel

### STRAWBERRY BREAD PUDDING

Brioche, Roasted Strawberries, Champagne Anglaise