

# *Mother's Day Brunch*

*at*

## *Glenmere Mansion*



### *~ First Courses ~*

#### ***Fresh Berries & Seasonal Fruit Salad***

*Topped with Fresh Garden Mint & Vanilla Whipped Cream*

#### ***Six Oysters on the Half Shell***

*Champagne Mignonette, Horseradish Cocktail, Fresh Lemon*

#### ***Smoked Salmon***

*Yukon Gold Potato Pancakes, Dill Crème Fraiche*

#### ***Pecan Crusted French Toast***

*Grand Marnier Mousse, Maple Butterscotch*

#### ***Butter Poached Shrimp 'Oscar'***

*Steamed Asparagus, Lump Crab Cake, Hollandaise Sauce*

### *~ Main Courses ~*

#### ***Farm Egg Omelet***

*Leeks, Goat Cheese & Roasted Tomatoes -- Served with Potatoes, Petite Salad, Red Pepper Sauce*

#### ***Spinach & Artichoke Crêpes***

*Roasted Cauliflower, Tomato Concassée*

#### ***Belgian Waffle***

*Topped with Whipped Cream, Fresh Strawberries & Bananas-- Served with Blueberry Compote on the Side*

#### ***Organic Salmon Fillet***

*French String Beans, Whipped Yukon Gold Potatoes, Lemon Picatta Sauce*

#### ***Lobster Benedict***

*Fresh Maine Lobster, Spinach, Toasted Brioche, French Pepper Spiced Hollandaise, Potatoes*

#### ***Steak & Eggs***

*Pan Seared Filet Mignon, Two Eggs to Order, Red Wine Demi-Glace, Arugula Salad, Grilled Tomatoes*

### *~ Dessert Courses ~*

#### ***Raspberry Cheesecake***

*White Chocolate Sauce, Dark Chocolate Crust, Fresh Raspberries*

#### ***Chocolate Molten Lava Cake***

*Candied Hazelnuts, Roasted Cocoa Bean Brittle, Salted Caramel Ice Cream*

#### ***Mrs. Astor's Ice Cream Sundae***

*Tahitian Vanilla Ice Cream, Warm Chocolate Sauce, English Toffee*

#### ***Trio of House Made Sorbets***

*Fresh Fruit Garnish*

*Two Glasses of Prosecco, Brut, Veneto, Italy, NV*

*Three Course Prix Fixe Brunch \$85*