

# MOTHER'S DAY BRUNCH

## *at* THE TAVERN

### FIRST COURSE

*Choice of:*

#### **Crab & Corn Bisque**

*Roasted Sweet Yellow and White Corn, Sea Crab Stock and Sherry*

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#### **Red & Yellow Beet Salad**

*Goat Cheese Crusted with Hazelnut*

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#### **Mango & Peach Crepe**

*Ricotta Cheese, Mango and Peach, Apple Sauce*

### SECOND COURSE

*Choice of:*

#### **Roasted Rack of Lamb**

*Gratin Potatoes, Steamed Asparagus*

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#### **Caramelized Banana French Toast**

*Choice of Sausage or Bacon*

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#### **Steak & Eggs**

*10oz NY Strip, 2 Eggs Any Style with Home-Fried Potatoes*

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#### **Seafood Omelet**

*Sea Scallops, Shrimp, and Crab Meat*

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#### **Tavern Crab Cake Eggs Benedict**

*Mini crab cakes, Hollandaise Sauce  
Served with Home-Made Fried Potatoes*

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#### **Lobster Ravioli**

*Fresh Lobster, Asparagus, Pernod Cream Sauce*

### DESSERT COURSE

*Choice of:*

#### **House-made Crème Brulee**

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#### **Fruit Tart**

*Drizzled with caramel rum sauce*

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#### **Exotic Bomba**

*Mango, Passion Fruit and Raspberry Sorbetto, White Chocolate*

**\$50 per adult & \$25 per child**

**\$65 per adult with unlimited Champagne or Mimosa**