

## MOTHER'S DAY BRUNCH

### FIRST

Arugula & Endive Salad bleu cheese, walnut vinaigrette, mandarin  
Heirloom Beet Salad pork belly lardons, fiddlehead ferns, frisée, aged balsamic  
Smoked White Asparagus Soup poached egg, green asparagus, macaron, ossetra caviar\*  
Tuna Tartare sesame, spring onion, radish, avocado & leek emulsion\*  
Spanish Octopus squid ink, smoked fingerlings, pickled peppers  
Quiche Lorraine bacon, leeks, goat cheese, tomato, endive salad

### MAIN

Eggs Benedict cured ora king salmon, salmon roe, lemon-chive hollandaise\*  
Soft Shell Crab Benedict poached eggs, baby kale, old bay hollandaise\*  
Duck Confit "Foieffles" belgian waffle, rhubarb, strawberries, maple-foie gras butter  
Croque Madame black forest ham, mornay, gruyère, sunny side eggs\*  
Bistro Burger prime beef, cheddar, foie gras truffle butter, potato sesame bun\*  
Flat Iron Steak Frites truffle parmesan frites, beurre maître d'hôtel\*

### DESSERT

Vanilla Bean Crème Brûlée spring fruit  
Pistachio Tart mascarpone mousse, pistachio praline  
Gâteau de Pâques dark chocolate, milk chocolate

80 PER GUEST

# BISTRO *du Midi*

## RAW BAR

- Shrimp Cocktail 6 pieces, horseradish, cocktail sauce 30
- Selection of Oysters champagne cranberry mignonette & cocktail sauce 24
- Petit Plateau selection of assorted shellfish / serves one or two 49
- Grand Plateau selection of assorted shellfish / serves two to four 135
- Black River Ossetra Caviar creamy, nutty, rich 140
- Bistro du Midi Caviar light, clean, floral 145

## CELEBRATORY BOTTLES

- Ayala Brut Majeur, Brut NV 112
- Pol Roger Sir Winston Churchill, Brut 2013 535
- Hure Freres, L'Insouciance, Brut Rosé 196
- Billecart-Salmon, Brut Rosé NV 225

## CHAMPAGNE HALF BOTTLES

- Krug, Grande Cuvée 170ème Édition, Brut NV 215
- Ployez-Jacquemart Brut, Champagne NV 69
- Jean Vesselle, Oeil de Pedrix, Brut Rosé NV 67
- Geoffroy, Rosé de Saignée, Premier Cru, Brut Rosé 97

## COCKTAILS

- Kir-Royale crème de cassis, champagne 15
- Boisson de Sapin st. germain, white fir, prosecco, grapefruit 16
- Espresso Martini vodka, kahlua, bailey's, espresso 18

## MOCKTAIL

- Cosmo cranberry, lime 10

CHEF PARTNER *Robert Sisca*  
EXECUTIVE CHEF *David Iacobazzi*  
EXECUTIVE PASTRY CHEF *Tab Volpe*

BEVERAGE DIRECTOR *Benjamin Chesna*  
WINE DIRECTOR *Ian Magiros*

