

## **Join us for Mother's Day Brunch, May 11, 2014**

**Chef Matthew Dolan has prepared a three course prix fixe menu with multiple choices**

**\$38 per person | Vegetarian Menu Available**

### **small plates (select one)**

ASPARAGUS AND BURRATA basil, aged balsamic, tempura fried bacon, french breakfast radish

COFFEE AND DOUGHNUTS house made doughnuts, sightglass coffee cream filling, chocolate sauce

LOCAL OYSTERS black pepper mignonette, champagne sorbet

HAWAIIAN BIG EYE TUNA TARTARE pineapple, mint, cucumber, cilantro, rice crisps

GRILLED ORGANIC BANANAS kiwi, blueberry, mint, raspberry sorbet

### **plates (select one)**

\*LOBSTER BENEDICT poached eggs, crispy prosciutto, sauce hollandaise, maine lobster, english muffin

ASPARAGUS FRITTATA fresh goat cheese, fava leaves, nicoise olive, sauce mousseline

STORM HILL BURGER fried egg, gruyere cheese, applewood bacon, roasted shallot mousse, parmesan fries

ORGANIC STRAWBERRY PANCAKES bitter chocolate, micro basil, vermont maple syrup

FRIED GREEN TOMATO BLT fried egg, little gem lettuces, bacon, togarashi remoulade

GRILLED LOUISIANA GULF PRAWNS japanese pepper grits, carrot puree, horseradish vinaigrette

THE STANDARD two eggs as you wish, side of bacon, hash browns, marinated avocado, toast

\*GRILLED RIB EYE AND EGGS two eggs any style, forest mushrooms, hollandaise, red wine reduction

### **sweets (select one)**

LIME POSSET kiwi, mint, champagne granite

SALTED CARAMEL SWIRL BROWNIE mint chocolate chip ice cream, anise meringue

ICE CREAM AND SORBETS

**\*\*\* \$4 supplemental charge**