

MICHAEL'S

Mother's Day Brunch

May 11, 2008

~ Select One ~

Seasonal Oysters
½ dozen, Banyuls Mignonette

Dutch White Asparagus
*Morels, Favas, Mache
Beurre Blanc*

House Cured Gravlax
Brioche, Mustard-Dill Sauce

Spring Salad
Farmers Market Beets, Goat Cheese, Arrugala

Mixed Puddwill's Berries
Blood Orange Soup, Ricotta, Fresh Mint, Aged Balsamic

~

~ Select One ~

Eggs Benedict
Bays English Muffin, Ham, Hollandaise

MLM's Famous Blueberry Pancakes
Warm Maple Syrup, Chicken Apple-Wood Smoked Sausage or Smoked Bacon

Cobb Salad
Grilled Chicken, Petit Lettuce, Baby Tomatoes, Quail Eggs, Bacon, Avocado

Roasted Alaskan Halibut
Gnocchi, English Peas, Pea Tendrils, Baby Carrots, Chervil

Prime Filet Mignon
Yukon Gold Puree, Asparagus, Bordelaise Sauce, Thyme

~

~ Select One~

Harries Berries Strawberry Shortcake
Crème Fraiche Ice Cream, Strawberry Jam

Valrhona Chocolate Cake
Vanilla Bean Ice Cream, Coco Nib Tuile, Chocolate Espresso Sauce

~

\$70 for Adults

\$35 Kids 10 and Under

Tax & Gratuity Not Included

Executive Chef: Mikey Stern
Sous Chef: Daniel Snowden
Pastry Chef: Myla Bagano