

# MOTHER'S DAY

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## 3-Course Prix Fixe

80 per person

### Brunch Cocktails

#### Grand Mimosa 15

bubbles, OJ, grand marnier

#### Brattle in Bloom 16

lillet rose, grapefruit, hibiscus, sparkling wine

#### Strawberry Hill 16

vodka, cappelletti, strawberry rhubarb, mint

#### Morning Dew 15

vodka, elderflower, mint, cucumber, lime

### Non Alcoholic

#### Buzz Free Bee's Knees 14

dhos gin free, honey, lemon, egg white

#### Spiced Pineapple Spritz 12

giffard aperitif, spiced pineapple cordial, lemon, soda

#### Cucumber Lime Rickey 7

salted cucumber cordial, lime, soda

## Supplemental Raw Bar

### East Coast Oysters\* 4 ea

cucumber mignonette, cocktail sauce, lemon

### Florida Shrimp Cocktail 24

cocktail sauce, horseradish, lemon

## Appetizers

### Mushroom & Miso French Onion Soup

gruyère croutons, confit garlic butter, chives

### Chilled Marinated Asparagus

pickled ramp vinaigrette, parmesan cheese straw, dill aioli, truffle deviled eggs

### Warm Roasted Carrots

orange peel white bean hummus, half sour parsnips, aleppo chili, mint, cilantro

### Spring Baby Greens

roasted strawberries, cucumber, red onion, crispy tortilla, coriander lime vinaigrette

### Lobster & Seared Potato Gnocchi

new england lobster, fontina, english peas, toasted breadcrumbs

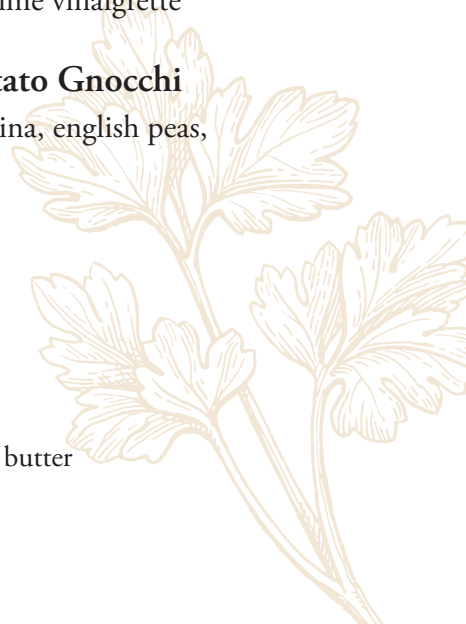
## Brunch Sides

### Viennoiseries 6 ea

### Fresh Fruit 8

### French Toast 10

maple syrup, whipped local butter





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## Entrées

### Crab Eggs Benedict

warm crab & avocado toast, poached eggs, cherry tomatoes, arugula, hollandaise, skillet potatoes

### Seared Red Snapper Filet

polenta cake, picholine olives, fried capers, tomato fondue

### Day Boat Scallops\*

green tea-smoked pork nage, edamame, beech mushrooms, short grain rice, spring onion

### Grilled Baby Lamb Chops\*

thumbelina carrots, english peas, baby turnips, sauce navarin

### Center Cut Filet Mignon\*

mushroom scalloped potatoes, haricots verts, rosemary blackberry jus

### Vegetable Mille Feuille

green beans, asparagus, wax beans, oven roasted tomatoes, whipped chèvre, puff pastry

### Buttermilk Fried Rabbit

pickled rhubarb, snow peas, roasted golden beets, avocado aioli, arugula

### Giannone Farms Chicken Marbella

cous cous, artichoke, picholine olives, prunes, capers, pine nuts

## Dessert

### Apricot Moelleux

soft chocolate cake, moscato apricot gel, brown butter financier, toasted seeds tuile

### Rhubarb Gâteau Basque

almond, crème pâtissière, rhubarb jam, chantilly

### Ice Cream & Sorbet

EXECUTIVE CHEF *Nick Deutmeyer*

SOUS CHEFS *Rob Giunta, Boone Wilde, Morgan Hôte*

\*The Commonwealth of Massachusetts suggests that the consumption of raw or undercooked meat, fish, shellfish, eggs and poultry may be harmful to your health and increase the risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

