

# Mother's Day Brunch

LINCOLN Restaurant

May 14th, 2017

10:00am - 3:00pm

## FIRST COURSE

*(please choose one of the following)*

### **HUCKLEBERRY DOUGHNUTS**

*lemon curd, fresh ricotta cheese*

### **CHORIZO & OCTOPUS**

*yellow & green pea shoots, sugar snap peas, watercress, pickled rhubarb, salsa verde*

### **TUNA TARTARE**

*whipped avocado, spiced sunflower seeds, spring carrots, lime, johnny cakes*

### **HONEY NUT CLUSTER GRANOLA**

*apricot yogurt, fresh honey comb, lemon verbena, compressed minted cherries*

### **MARYLAND CRAB BÉARNAISE**

*shaved spring zucchini, lemon, black garlic, aerated béarnaise*

## MAIN COURSE

*(please choose one of the following)*

### **CHICKEN FRIED SOFT SHELL CRAB & WAFFLES**

*crispy soft shell, old bay waffle, lemon maple mornay*

### **GRASS FED NY STRIP & EGGS**

*mole, tortilla frites, fried eggs, ramp chimichurri*

### **LOBSTER BISCUIT**

*poached eggs, lemon tarragon biscuit, crispy green tomatoes, smoked hollandaise*

### **OLIVE OIL POACHED HALIBUT**

*barigoule artichokes, baby carrots, lemon gelee*

## DESSERT

*(please choose one of the following)*

### **BERRIES & ELDERFLOWER SEMIFREDDO**

*honey mascarpone, strawberry coulis, honey crumble*

### **CHOCOLATE & CHERRIES**

*chocolate garcia ice cream, amaretto sour cherries, chocolate financier cake*

### **PINEAPPLE**

*tres leches pound cake, guava sorbet, coconut crumble*

## FAMILY STYLE SIDES

### **CHEDDAR GRITS**

### **POTATO LEEK LYONNAISE**

### **HOUSEMADE BISCUITS & GRAVY**

### **PECAN STICKY BUNS**

### **CRISPY BRUSSELS SPROUTS**

## FARM FRESH OMELET STATION

**LEEKs, SPINACH, ROASTED PEPPERS, MUSHROOMS,  
ASPARAGUS ONION, SELECTION OF CHEESES**

**\$52 per person ~ \$22 12 & under**

**\*does not include tax, gratuity or beverages**

