



# Mother's Day



SUNDAY, MAY 12TH



## FOR THE TABLE

AMUSE OF WARM CLASSIC STICKY BUNS

## STARTERS *choice of one*

**MARYLAND SOFT SHELL CRAB & GRITS** Old bay tomatoes, cheddar grits, spring onion

**AVOCADO TOAST** Pickled tomatoes, asparagus, 4-minute egg, cress greens

**BANANA & NUTELLA DONUTS** Banana custard, whipped nutella

## MAIN COURSE *choice of one*

**SIX OUNCE ROASTED LINZ FARMS NY STRIP** Bone marrow potato pancake, salsa verde, wilted greens

**LOBSTER BENEDICT** Tarragon, crème fraiche biscuit, hollandaise

**SPRING RISOTTO** english peas, asparagus, spring onions, parmesan, chervil, tarragon, lemon ricotta

**LOCAL ROCKFISH** roasted, potato fondant, artichoke & sauce vierge, citrus dill emulsion

## DESSERTS *choice of one*

**BROWN BUTTER CHOCOLATE FUDGE CAKE** Mocha crème, passion fruit coulis

**STRAWBERRY CHEESECAKE FRENCH TOAST** Champagne strawberries, verbena maple

**BLUEBERRIES & CREAM** Lemon curd, sponge cake, pistachio granola

## CHEF'S DINING ROOM UNLIMITED BUFFET

OMELETS & BELGIAN STYLE WAFFLES

## UNLIMITED SIDE DISHES

APPLEWOOD SMOKED BACON

MAPLE CHICKEN SAUSAGE

HASH BROWNS

CHARRED BRUSSEL SPROUTS

GRILLED LOCAL SPRING ASPARAGUS

**\$70**  
per person \*

\$30 for kids 6 to 12,  
no charge for kids 5 and under  
not including beverages, 10% DC Tax,  
3.5% post pandemic restaurant inflation  
surcharge. 20% gratuity added to all  
tables of 5 person or more