

# Mother's Day High Tea

## First Course

### **Chilled Melon Soup**

assorted melons, european cucumber, unfiltered extra virgin olive oil



## Second Course

TEA SANDWICH TOWER

### **Shrimp & Garlic Aioli**

**Chicken Liver Pate & Warm Berry Compote**

**Pastrami Salmon & Cucumber**



## Third Course

### **Asian Pear & Walnut Salad**

arcadian mixed greens, goat cheese, pistachio, walnut-tarragon vinaigrette



## Main Course

(choice of )

### **Omelet Bourgeoises**

gruyere cheese, butter poached spiny tail lobster tail

### **Creme Brulee French Toast**

thick-cut milk bread, fresh berry compote, chantilly cream

### **Steak & Eggs**

petit filet, rainbow potato hash, sauce bearnaise

### **Southern Fried Chicken & Coconut Waffles**

Haitian hot honey, truffles, Vermont Maple Syrup



## Dessert

### **Grand Dessert Tasting**

macarons, handmade chocolate truffles, mini opera cake, sea salt caramel brownies

**\$75 per person**

**\$20 additional per person | Mimosa or Bloody Mary Bar**

\*All food and beverage purchases are subject to an automatic 10% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform your server if you or anyone in your party has a food allergy or intolerance.

