

Father's Day Menu

Sunday, June 20, 2010

Choice of Champagne or Classic Brunch
Cocktail including our signature Hibiscus Royale

APPETIZERS

MIXED BABY GREENS
marinated tomatoes, shaved fennel, bucheron goat
cheese & aged sherry vinaigrette

BUTTERMILK BIBB SALAD
pickled red onion, pecans, bacon & point reyes blue cheese

TOMATO & FENNEL SOUP
robiola "grilled cheese" sandwich

LOBSTER & SWEET CORN BISQUE
wild mushrooms

BIGEYE TUNA SASHIMI
uni, crackling crumbs & soy-pique vinaigrette

GREEK YOGURT, MIXED BERRIES & OATMEAL STREUSEL

SMOKED SALMON
white asparagus, caviar & broken gribiche

ENTREES

SMOKED SALMON BENEDICT
crisp potato, garlicky spinach & horseradish hollandaise

LOBSTER BENEDICT
lobster hollandaise & chorizo sausage

CLASSIC EGGS BENEDICT
black forest ham

FRENCH TOAST BITES
orange marmalade, strawberry-vanilla jam & nutella

STEWED SHORT RIBS
polenta & slow cooked egg

SCOTTISH SALMON
crushed fingerlings, watercress & horseradish butter

LOBSTER COBB SALAD
DAY AGED MEYER NATURAL PRIME NEW YORK STRIP (SUPP \$10)

DESSERTS

KEY LIME CHEESECAKES
raspberry savee & toasted meringue

THE OAK BAR
peanut butter nougat, caramel & maple ice cream

SWEET CORN & BLUEBERRY "PARFAIT"
caramel popcorn

MAPLE BACON DOUGHNUT HOLES

\$85 per person
(tax & gratuity are not included)

EXECUTIVE CHEF ERIC HARA