

# HARLO *Steakhouse & Bar*

## MOTHER'S DAY BRUNCH

\$75 PER PERSON

### FIRST COURSE

choice of

Smashed Avocado &  
Smoked Salmon Toast\*  
*chili crunch / fennel pollen /  
crispy capers*

Pacific & Atlantic Oysters\*  
*half dozen / seasonal mignonette /  
cocktail sauce*

Nicoise Salad  
*olive oil poached tuna / kerry's green  
beans / champagne vinaigrette*

Greek Yogurt  
*blackberry jam / house made granola /  
coconut chips*

Deviled Eggs\*  
*carolina barbeque sauce / dill pickles /  
wagyu beef bacon*

Tuna Tartare\*  
*green garlic / pine nuts / olives / toast*

Jumbo Oishii Shrimp Cocktail\*  
*charred jalapeno aioli / cocktail sauce*

### SECOND COURSE

choice of

Carbonara\*  
*house made tagliatelle / coddled egg*

Shakshuka\*  
*pomodoro / calabrian chiles / chives*

Crispy Cornish Hen  
*semolina waffles / calabrian boney*

8oz Creekstone Skirt Steak & Eggs\*  
*chimichurri / smoked salt*

Brunchy Burger\*  
*bacon tomato jam / new american  
cheese / over easy egg / smashed avocado*

Lobster Thermidor  
*maine lobster tail / brandy /  
market salad*

Monte Cristo  
*prosciutto cotto / gruyere /  
pan de mie*

### DESSERT

choice of

Carrot Cake or Basque Cheesecake

\*consuming raw or undercooked meats, poultry or shellfish may increase your risk of foodborne illness

COLD SHELLFISH\*  
SEAFOOD PLATEAU

*lobster / oyster / shrimp / crab louie*

*Petite | 105*  
*serves 1 -2*

*Grande | 185*  
*serves 3-4*

*Caviar Service\**

Harlø Caviar Bites 18

Caviar Taco\*

*crispy potato / hamachi / chive*

Caviar Latkes\*

*french onion cream / smoked salmon*

Caviar Deviled Egg\*

*espelette / foraged flowers*

Harlø Caviar Bite Trio\*

50

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Petrossian Caviar Service\*

*served with malt vinegar gaufrettes /  
blinis / smoked salmon / potato latkes*

Royal Ossetra

*1oz*

225

Kaluga

*1oz*

175

Caviar Duo Tasting

375