

# MOTHER'S DAY BRUNCH

A three-course brunch that celebrates moms the Harlø way. Begin with a warm bread basket for the table, followed by your choice of first and second course, a little something sweet to finish, and a bubbly toast for Mom — on us.

\$75 PER PERSON

## BREAD BASKET

Cream Cheese Orange Blossom Danish | Cornbread Muffin | Rosemary Thyme Milk Bread | Biscuit  
*honey butter & strawberry hibiscus jam*

## FIRST COURSE

### Crab & Avocado Toast

*smoked salmon / chili crunch /  
lemon aioli / crispy leeks*

### Cherry & Berries Parfait

*house granola / greek yogurt*

### Oysters on the Half Shell\*

*half dozen east & west coast oysters /  
pomegranate mignonette /  
cocktail sauce*

### Jumbo Oishii Shrimp Cocktail

*charred jalapeño aioli / cocktail sauce*

### BLTE

*beef bacon / lettuce / tomato / egg /  
brioche / mornay sauce*

### Burrata & Peas

*crostini / figs / thai basil / olive oil aged balsamic*

### Harlø Chopped Salad

*little gem / iceberg lettuce / golden beets / eggs /  
cherry tomatoes / b&b pickles / avocado /  
green goddess dressing*

### Crudités

*creamy quinoa / balsamic reduction*

## SECOND COURSE

### Oat-Crusted French Toast

*honey butter / bourbon syrup*

### Mushroom Chop

*chimichurri / port reduction*

### Chilaquiles & Eggs\*

*tomatillo salsa / corn tortilla  
chips / cotija cheese*

### Boursin Omelette

*prosciutto / cream sherry sauce  
+10 lobster*

### Jidori Fried Chicken

*house biscuits / hot honey / pickles / chicken gravy*

### Carbonara\*

*beef pancetta / parmesan / slow-poached egg*

### Wagyu Burger

*mornay cheese sauce / charred onion /  
tomato / lettuce / beef bacon / fries*

### Steak & Eggs\*

*prime ny strip / eggs / garlic toast  
+16 filet mignon*

## DESSERT

### A Trio Of Homemade Bon Bon's

*strawberry shortcake / chocolate cake / carrot cake*



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

HARLO *Steakhouse  
& Bar*