

Mother's Day Brunch Menu

\$45 PER PERSON

FIRST COURSE

your choice of

Yogurt Parfait

cherries, dark chocolate,
agave

Ricotta Toast

charred ramps, chile oil, radish

Caesar Salad

romacrunch lettuce, panko breadcrumbs,
caesar dressing

SECOND COURSE

your choice of

Classic Benedict*

english muffin, poached egg, Nueske's ham,
truffle hollandaise

BEC*

soft scramble, nueske's bacon, american
cheese, hot sauce, brioche bun

Sausage, Egg and Cheese Bagel*

cheddar bagel, breakfast sausage, hot sauce

Chicken and Waffle*

chile oil, maple syrup

King Crab Benedict*

truffle hollandaise, pickled red
onions, poached egg +10

Lobster Roll*

calabrian chile butter, old bay
mayo, New England milk roll +15

Steak Frites*

8oz skirt steak, beef fat fries,
chimichurri +25

A LA CARTE SIDES

Breakfast Sausage 7 | Nueske's Bacon 7 | Breakfast Potatoes 7
Fries 10 | Cinnamon Roll 8

DESSERT

your choice of

Carrot Cake

cream cheese frosting, candied walnuts

BLVD French Toast

cocoa nib anglaise, strawberry, aged maple syrup

Luxe Upgrades

6 Oysters* | 26

balsamic mignonette, house cocktail sauce

Seafood Tower*

lobster, king crab, jumbo shrimp, oysters

Half Tower | 115

Full Tower | 230

Caviar Service

proudly serving Rare Tea Cellar Caviar

Golden Kaluga* | 95

Reserve White Sturgeon* | 145

Emperors Osetra* | 195

*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. To help offset the rising operational costs affecting the restaurant industry (food, beverage, labor, benefits, supplies), a 4% surcharge will be added to each check. We do this in lieu of increased menu prices. A 20% service charge will also automatically be applied.