

Mother's Day Menu

Breakfast Fare | 9 am - 1 pm | Alcoholic Beverages from 10 am

Eggs Benedict* – Poached eggs, Hollandaise, English muffin, roasted potatoes, Parmesan tomato:

Traditional – Canadian Bacon	26
Smoked Salmon, Avocado	32
Rockefeller – Oysters, Spinach	38
Chesapeake – Crab Cake	42

Hanger Steak and Eggs* 28

Eggs any style, Roasted potatoes, Parmesan tomato, Baguette slices

French-Style Scrambled Eggs* and Sage Sausage 25

Slow-cooked scrambled eggs, roasted potatoes, Parmesan tomato, Baguette slices

Salad Lyonnaise* 24

Frisée, warm bacon lardons vinaigrette, poached egg, grilled Baguette

Brioche French Toast 19

Chantilly Cream, orange zest, Maple Syrup, fresh berries,

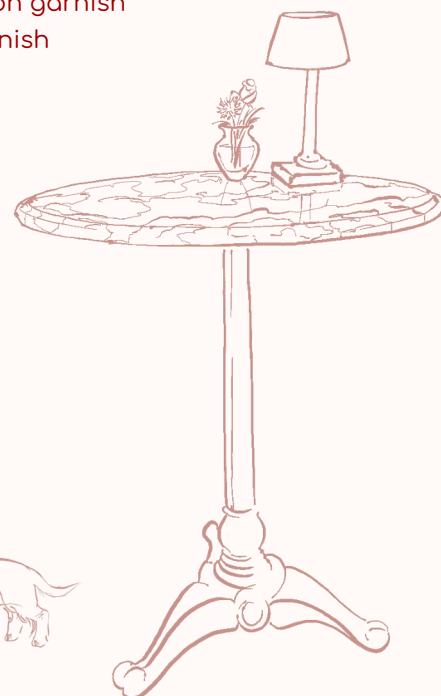
Add, side of bacon or Sage Sausage * 8

Coffee, Alcoholic & Other Beverages

Americano	4	French "75"	16.90
Espresso	4	Gin, freshly-squeezed lemon juice, sparkling wine, lemon twist	
Cappuccino	5	Dubonnet OR Lillet	12.90
Latte	5	Grappa Mazzetti d' Altavilla	11.90
Mocha	7	di Barbera, di Barolo, OR di Moscata (aged)	
Affogato – Espresso & Ice Cream scoop	10	Mimosa	12.90
Hot Chocolate	6	Bellini – w/ Peach Schnapps & Purré	15.90
Iced Coffee/Tea	5	Signature Prosecco Cocktails	15.90
Hot Tea	5	with:	
Bottled Water – Still or Sparkling	4	Blood Orange, Liquor & garnish	
UOM Irish Coffee	14	Chambord, raspberry garnish	
Irish Whiskey, 5 Farms Irish Cream Liquor		Germaine Elderflower	
Traditional Bueno Vista Café	15	Limoncello, lemon garnish	
Irish Coffee w/Tullamore Dew		Midori, mint garnish	
Keoki Coffee	15		
Kahlúa, Crème de Cocoa, French Brandy			
Carrajillo	13		
Espresso & Licor 43, on Ice			
Caffè Corretto	11		
Espresso w/ splash Grappa, Sambuca or Brandy			

Aperitifs

Kir	16.90
Aligote & Crème de Cassis	
Kir Royale	18.90
Crisp Sparkling Wine & Crème de Cassis	
Aperol Spritz	13.90



N.B \$5 upcharge to split Entrées, Parties of 5 or more 20% Gratuity will be added

* Consuming raw or undercooked animal or sea foods may increase your risk of contracting a foodborne illness, especially if you have certain medical conditions

Mother's Day Menu

Lunch & Dinner Fare | 12 Noon - Closing

Appetizers

Oysters* on the ½ Shell (6)	20
Asparagus flash-fried	17
UOM Hummus w/ Pita	18
Smoked Salmon Blini	12
Minted mashed peas, Crème Fraiche, topped with Caviar on toasted Blinis	
Soups:	
Asparagus	cup/bowl 6/9
Crab Bisque	cup/bowl 9/12
Cream of Mushroom	cup/bowl 6/9
Escarole Salad	18
w/ Frisée, fennel, fresh grapefruit, house vinaigrette	

Entrées

Wagner Sage Pasta *	32
Penne tossed in spicy tomato wine cream sauce	
½ Rack of Lamb*	64
Grilled asparagus, potatoes au gratin	
Steak Au Poivre* / Herb or Blue Cheese Butter	65
Frites	
Poached Salmon* served chilled	32
Cucumber salad, boiled petite potatoes	
Rockfish with Jumbo Lump Crab*	64
Sautéed spinach, caramelized onion spaghetti	
Roasted Quail (2)	49
Stuffed with wild rice, currants, apples, hazelnuts & finished in Saffron, butter, garlic, served w/ haricot verts & cremini mushrooms	

Desserts

Moelleux	12	Le Fraisier Cake	11
Petit chocolate cake / ganache center		Strawberry French Cream cake	
Almond Cake (Gluten Free)	12	Crème brûlée	9
Sorbetto w/ wafer	8	Custard Pastry Seashells	9
Mango, Raspberry, Coconut		Half dipped in chocolate, fleur du sel	
		Ice Cream w/ wafer	9
		Vanilla, Chocolate	

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