



MOTHER'S DAY *brunch menu 2019*

\$80 per person | \$35 per child*
*10yrs and younger

starters...

FRESH SEASONAL FRUIT

BREADS & PASTRIES

LOCAL CHEESE & CHARCUTERIE

FRUIT & NUT ASSORTMENT | *strawberry & ginger jam, tabasco pepper jelly, creole mustard, mixed nuts, fig mostarda, and dried fruits*

salad selections...

SALAD BAR | *artisanal greens, romaine, spinach, arugula, heirloom tomatoes, english cucumbers, julienne carrots, mixed olives, citrus segments, bacon lardons, hearts of palm, focaccia croutons, pickled red onions, parmesan, feta, blue cheese*
Dressings: ranch, 1000 island, blue cheese, caesar, balsamic, oil & vinegar

FROG SONG KALE SALAD | *grilled peaches, spiced pecans, feta cheese, citrus champagne vinaigrette*

ORZO SALAD | *toasted orzo, slow roasted tomatoes, shaved red onions, Kalamata olives, marinated artichokes, and white balsamic*

GOAT CHEESE SALAD NICOISE | *red potatoes, french green beans, nicoise olives, tuna, hardboiled egg, heirloom grape tomatoes*

ice bar...

cold water oysters, citrus poached shrimp, snow crab claws, prosecco mignonette, cajun remoulade, hot sauce & cocktail bar, lemons, limes, horseradish

savory entrée...

EGGS FLORENTINE | *savory belgian waffles & herbed hollandaise sauce*

MASCARPONE FRENCH TOAST | *warm blackberry-vanilla bean maple syrup*

EGGS BENEDICT | *herb & boursin cheese biscuit benedict, canadian bacon, nueske bacon hollandaise, poached eggs, caramelized onion & slow roasted heirloom tomato frittata*

SCRAMBLED EGGS | *with meyer lemon salsa verde*

SIDES | *nueske bacon, apple-chicken sausage, pork sausage links*

SEARED CRAB CAKES | *pickled green tomatoes, corn remoulade*

BRONZED GULF BLACK GROUPER | *blood orange beurre blanc*

MARINATED FRENCH CHICKEN BREAST | *israeli couscous, feta, dill sage*

VEAL SCALOPPINI | *mushroom & balsamic, arugula, roasted brussel sprouts, caramelized onions, crispy prosciutto*

chef station...

GARLIC CRUSTED 1855 PRIME RIB

POMEGRANATE | RUM GLAZE HAM

POTATO BAR | *bacon, peppers, jalapenos, sour cream, cheddar cheese, blue cheese, parmesan cheese, green onions,*

sweet n' satisfying...

petit fours, mini cheesecakes, peach and greek yogurt trifles, chocolate mousse cake, chocolate tart, tiramisu, strawberry short cakes, chocolate dipped strawberries, truffles

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reservations required | 1.504.620.4126