

MOTHER'S DAY BRUNCH

SUNDAY, MAY 12 IN THE TERRACE ROOM

PLEASE CALL TERRACE ROOM FOR RESERVATIONS, 412-553-5235.

SOUPS & SALADS

ASPARAGUS SOUP

Cornbread Crouton | Lump Crab | Crème Fraiche

SPRING LAMB SOUP

Bone Marrow Cracker | Rosemary Potato Foam | Crispy Quinoa

BERRY SALAD

Artisan Greens | Field Berries | Fennel Granola | Goat Cheese Snow | Balsamic

ROASTED BEETS & ASPARAGUS

Chevre | Black Sesame Mille Feuille | White Balsamic Vinaigrette

PETITE WEDGE

Baby Iceberg | Cucumber | Blistered Grape Tomatoes | Bacon | Pickled Red Onion | Blue Cheese Dressing | Frites

APPETIZERS

CHARCUTERIE

Local Cheese | Cured Meats | William Penn Pickles | Lavender Honey

OXTAIL

Mushroom Risotto | Pine Nut Gremolata | Romano

POACHED SHRIMP CEVICHE

Tomato | Lemon | Lime | Jalapeno | Herbs | Sweet Potato

SALMON CRUDO

Cilantro | Radish | Jalapeno | Avocado Crème | Charred Lemon

ENTRÉES

EGG SOUFLEE FLORENTINE

Paneer | Spinach | Farm Fresh Eggs | Gruyere | Lyonnaise Potato

SPRING PASTA

San Marzano Tomato | Roasted Vegetables | Pancetta

SMOKED CHICKEN BREAST

Schmaltz Marble Potatoes | Asparagus | Carrot Ribbons | Tarragon Veloute

FAROE ISLAND SALMON

Roasted Petite Turnips | Snap Peas | Beet | Wild Mushroom Butter

FILET OF BEEF

Mushroom Ragout | Mashed Potato | Asparagus | Red Wine Jus

CRAB STUFFED SHRIMP

Golden Rice | Broccoli Rabe | Lemon-Caper Butter

SWEET ENDINGS

CITRUS OLIVE OIL CAKE

Grand Marnier Cherries | Almond Whip | Almond Crisps

CARDAMOM & ESPRESSO MOUSSE

Dark Chocolate | Canella | Pistachio Biscotti

STRAWBERRY BALSAMIC TART

Sherry | Vanilla Mousse | Chocolate Dome

CARROT CRÈME BRULEE

Spiced Chantilly Crème | Chai Crisp

\$49 ADULTS, \$19 CHILDREN 6 – 12 (PLUS TAX)

COMPLIMENTARY FOR CHILDREN 5 & UNDER

SEATING AVAILABLE EVERY HALF AN HOUR

FROM 10:30 A.M. TO 4:30 P.M.