



# Mother's Day Brunch

## Appetizer Buffet

Traditional Lobster Bisque

Sushi \*

*Salmon Maki, California & Cucumber Rolls, Pickled Ginger, Wasabi, Soy Sauce*

Shrimp Cocktail

*Lemon, Cocktail Sauce*

East Coast Oysters \*

*On the ½ Shell, Lemon, Ginger Mignonette*

Grilled Vegetable Platter

Smoked Fish Platter

*Salmon & Sturgeon, Capers, Red Onion, Lemon, Sliced Tomato, Cream Cheese*

Roasted Spring Asparagus

*Goat Cheese*

Caprese Salad

Make Your Own Salad

*Romaine Lettuce, Mixed Greens*

*Shredded Carrots, Cucumber, Cherry Tomatoes, Radish, Peppers, Red Onion, Shaved Parmesan Cheese*

*House Dressing, Balsamic Dressing, Caesar Dressing, Lemon Vinaigrette \**

Grains & Legumes Salad

*Vegetable Tabbouleh Salad, Haricot Verts, Quinoa, Chickpeas & Almonds*

Artisanal Cheese Board & Charcuterie Platter \*



## Choice of Entrée

Pan Seared Branzino

*Celery Root Mousseline, Bay Scallops & Tri-Color Romanesco Fricassee  
Grapefruit & Dill Sauce*

Roasted Half Murray's Spring Chicken

*Truffle Risotto, Brussels Sprouts, Braised Oyster Mushrooms, Shallot Jus*

Duet of Beef, Short Rib & Petit Filet \*

*Spring Vegetable Succotash, Ramp Flavored Mashed Potato*

Roasted Colorado Rack of Lamb, Herb de Provence Scented

*Potato Soufflé, Grilled Trumpet Royale, Fava Beans, Lamb Jus*

Spring Pea Risotto

*Fava Beans, Asparagus, Morel Mushrooms & Vincotto*

Classic Poached Eggs Arlington

*Smoked Salmon, Imported White Asparagus, Dill Hollandaise*

The Carlyle Omelet \*

*Lobster, Tarragon, Crème Fraîche, Caviar \**

Lemon Ricotta Pancakes

*Roasted Black Mission Figs, N.Y. Maple Syrup*



## Choice of Dessert

Raspberry Tart

*Lemon Cream Meringue & Raspberry Sorbet*

Opéra Cake

*Salted Caramel Ice Cream*

Apple & Almond Tart

*Caramel & Vanilla Ice Cream*

