



Mother's Day Brunch

Sunday, May 10, 2026

AMUSE-BOUCHE

Allumettes Feuilletées au Fromage
Golden puffed pastry sticks with melted cheese

FIRST COURSE

Asian Gazpacho
Chilled soup with delicate seaweed salad

Salmon Tartare
Seaweed salad, pickled ginger, shallots, lemon vinaigrette

Watermelon Panzanella Salad
Artisan croutons, cherry tomato, French feta, torn basil, balsamic vinaigrette

Hudson Valley Duck Confit Spring Rolls
Mango slaw, chili sauce

Mousse de Foie de Canard
Silky duck liver mousse, crostini, cornichons, house chutney

Belgian Endive Salad
Point Reyes blue cheese, toasted walnuts, balsamic vinaigrette

ENTRÉES

Sesame-Crusted Seared Ahi Tuna
Roasted bell pepper, haricots verts, EVOO & balsamic vinaigrette

Hudson Valley Duck Duet
Duck parmentier & slow-braised leg confit, whipped potato, asparagus, sage jus

Grilled Rockfish Filet
Provençal ratatouille, tomato coulis

Caramelized Banana Waffles
Mixed berries, crème chantilly

Chesapeake Smokehouse Salmon Benedict
Toasted English muffin, poached farm eggs, sautéed spinach, classic hollandaise, rösti potato

Brandied Brioche French Toast
Fresh strawberries, Madagascar vanilla crème fraîche, chicken-apple sausage, warm maple syrup

DESSERT

Crêpes Suzette
Vanilla gelato, caramelized orange sauce

Tarte Tatin
Warm caramel sauce

Îles Flottantes
Crème anglaise, toasted almonds, spun caramel

\$85 Adults | \$49 Children Ten & Under

Tax and gratuity not included

*We source the finest seasonal ingredients in keeping with French culinary tradition.
As a result, the menu may adjust slightly based on market availability.*

Children's Menu

Ten and under

AMUSE-BOUCHE

Allumettes Feuilletées au Fromage
Golden puffed pastry sticks with melted cheese

MAIN COURSE

Fluffy Scrambled Farm Eggs
with roasted breakfast potatoes

Brioche French Toast
with fresh strawberries and cream

Crispy Chicken Tenders & Waffles
with maple syrup

DESSERT

Choice from our dessert selection

\$49 per child

Tax and gratuity not included