ASANA

Mother's Day Brunch

Viennoiserie

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Yogurt Parfait
house-made granola • greek yogurt • blueberry compote • strawberries

Oatmeal Brûlée
turbinado sugar • apricots • cinnamon

Brown Sugar Pork Belly
grits • smoked tomato • cheddar

Clam Chowder
local potatoes • bacon

Crispy Artichokes
baby lettuce • garlic confit • coriander dressing • parmigiano reggiano

Multi-Colored Small Beets
horseradish • basil • crouton

Hearts of Romaine
parmesan dressing • white anchovies • crispy bread

Local Oysters

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Salmon Station
house-made gravlax • poached salmon • smoked salmon
horseradish remoulade • yogurt herb sauce • traditional garnishes

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Spring Omelette
asparagus • local mushrooms • caramelized onion • tallegio

Lemon Ricotta Pancakes
macerated strawberries • mint

French Toast
rum caramel sauce • bananas • walnuts • chocolate sauce

Asparagus
crispy poached egg • jamon iberico • herb hollandaise • rocket

Crab Cake Benedict
petite fennel & arugula salad • smoke chili hollandaise

Hand-Cut Cavatelli
braised lamb • olives • muscat grapes • parmesan

Organic Chicken
morel hollandaise sauce • asparagus • young chives

Steak & Eggs
filet mignon • fried truffle egg • asparagus • red wine jus

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Roasted Pineapple Panna Cotta

Strawberry Shortcake Éclair with vanilla white chocolate glaze

Brioche with gran marnier cream

Banana Chocolate Nutella Tart with brûlée banana

Baba Rum

S'mores Jar

Frangipane Disc with fresh raspberries

Strawberry Shortcake Jar

White Chocolate Mousse and Cassis Gelee Push-Pop

Hazelnut Frangipane Caramelized Pear Tart

Lemongrass Profiteroles

Passion Fruit-Green Tea Tapioca Pudding

Vanilla Madeline

Sesame Crème Brûlée

Raspberry Flower Cookie

Chocolate Caramel Lollipop

Strawberry Passion Guimauve

Assorted Cookies

Rice Krispies

Brownies

Mini Cones

USD90 for adults | **USD35** for children under 12