



# MOTHER'S DAY BRUNCH

## ARTISANAL CHEESES AND CHARCUTERIE

### CHEF'S TABLE

Beef Tenderloin, Salmon Wellington, Deviled Eggs with Oscietre Caviar

### RAW BAR

King Crab, East Coast Oyster, Shrimp Cocktail, Tuna Poke

### FAN FAVORITES

Lobster Ravioli, Ricotta Cavatelli, Potato and Black Truffle Croquette  
Spinach and Goat Cheese Quiche, Tomato Gazpacho

### FROM THE GARDEN

Iceberg Salad, Vegan Tofu Salad, Tabbouleh, Roasted Asparagus

### LITTLE FANS CORNER

Buttermilk Fried Chicken, Mac and Cheese  
Pizza, Beef Sliders, Soft Serve Ice Cream

The  
Mandarin  
Cake Shop

## ASSORTED PASTRIES AND PARFAITS


\$225 per person

\$95 for children 5 - 12 years old

Complimentary for children under 5

**SYLVAIN DELPIQUE**  
Executive Chef

**RON PAPROCKI**  
Executive Pastry Chef



For your convenience, an 18% gratuity will be added to the entirety of the check and will be distributed towards the service staff. All our products are sustainably sourced. Consumer advisory: please note that the consumption of raw or undercooked meat, poultry, seafood, shellfish, or eggs can increase your risks of foodborne illness. Please advise your waiter if anyone in your party has food allergies and/or restrictions.