



MOTHER'S DAY BRUNCH

ARTISANAL CHEESES AND CHARCUTERIE

CHEF'S TABLE

Beef Tenderloin, Salmon Wellington, Deviled Eggs with Oscietra 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.