

# MOTHER'S DAY BRUNCH AT THE JEFFERSON

\$108 per adult | \$55 per child ~ 12 and under

## STARTERS

~FOR THE TABLE~

*Assorted Seasonal Fruit and Berries*  
*Basket of Breakfast Pastries and Mini Muffins*  
*Greek Yogurt, Strawberries and Blueberries, Granola*

## APPETIZERS

Roasted Tomato Soup  
*Grilled Cheese with Bacon Sandwiches*

Or

Caramelized Banana Pancakes  
*Ricotta Cheese, Blood Orange Syrup*

Or

Chesapeake Blue Crab Risotto  
*Arborio Rice, Jumbo Lump Crab Meat*

Or

French Toast with Foie Gras Medallion  
*Local Strawberry and Tarragon Marmalade*

Or

Amish Greenhouse Heirloom Tomato Salad  
*Organic Farmed Tomatoes, Genovese Pesto*  
*Buratta Cheese, Extra Virgin Olive Oil*

## ENTRÉES

Dorade Royal  
*English Pea, White Asparagus, Kohlrabi à la Cream, Pommes Château*

Or

Crab Cakes and Slow Cooked Egg  
*Yuzu Hollandaise, Sautéed Green Asparagus, Grilled Wild Ramps*

Or

Roasted Organic Chicken Breast  
*Truffle Butter Brioche, Green Bean Casserole, Roasted Chicken Jus*

Or

Prime Beef  
*Chanterelle Mushroom and English Pea Fricasé*  
*Mashed Idaho Potato, Port Wine Reduction*

Or

French White Asparagus  
*Potato "Risotto", Ramps, Sea Buckthorn Hollandaise*

## DESSERTS

~For The Table~

**Assortment of Miniature Pastries**

Dulcey Chocolate Mousse  
*Chocolate Sablé, Chocolate Pearls*

Strawberry Lemon Cake  
*Lemon Financier, Strawberry Mascarpone Cream*

Exotic Baba Au Rhum  
*Coconut Crèmeux, Mango Saffron Compote*

\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.