

rugby grille

mother's day brunch

AMUSE

st. andre & rhubarb tart | pea tendrils | toasted black pepper

FIRST COURSE

açai greek yogurt | orange blossom honeycomb | fresh berries | dried fruits | granola
charcuterie | local cheese | cured meats | candied nuts | dried fruit | jams | preserves
seared scallops | rosti potato | sunchoke puree | wasabi pea crumb
rabbit confit | sage infused jus | spring carrots | sautéed grapes | flowering herbs

SECOND COURSE

fresh fruit | chardonnay sabayon | berries | micro mint | yuzu syrup
warm lobster salad | verjus beurre blanc | hazelnuts | baby greens | tarragon | mint
pickled strawberries | grilled camembert | bitter greens | honeycomb | shaved crostini
baby greens salad | ricotta | honey | pistachio | watermelon radish | shaved dumbarton

ENTREE COURSE

avocado toast benedict | jumbo lump crab | roasted peppers | poached egg |
herb hollandaise
baked french toast | candied almonds | whipped butter | michigan maple syrup |
fresh berries
baked seabass | herb crust | fava bean | warm quinoa salad | lemon & arugula puree
townsend brick chicken | succotash | black pepper velouté | creamed potato | herb
beef tournedos | sauce piquant | potato pave | asparagus tip salad | spiced olive oil

DESSERT

key lime tart | vanilla shortbread | key lime filling | coconut cream | macadamia crunch |
raspberry compote
chocolate caramel crunch | chocolate dacquoise | caramel cream | chocolate mousse |
espresso cookie crunch

Ask about menu items that are cooked to order or served raw.

Notice: consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.