



Mother's Day Brunch

AT THE TERRACE

RESERVATIONS REQUIRED 11AM-1:30PM

INCLUDES TRADITIONAL BREAKFAST BUFFET

Items marked with an asterik can be ordered with your server to be prepared by the kitchen

Whole Fruit (GF)
*Assorted Cut Fruit (GF)

*Caribbean Oatmeal (GF Option)
*Creamy Grits (GF Option)

Daily Muffin
Daily Danish

Toast (White, Wheat, Rye)
Gluten Free Bread
Bagel
English Muffin

*Two Eggs Your Way (GF)

Pancakes
French Toast

Bacon (GF)
Sausage (GF)
Turkey Bacon (GF)

Hash Browns (GF Option)
Homefries (GF Option)

*Omelet (GF) with choice of
Cheese - Cheddar, Swiss or Pepper Jack
Meat - Bacon, Ham or Sausage
Veggies - Onions, Bell Peppers, Mushrooms, Tomatoes or Spinach

Sunday Special: Salfish, Johnny Cake & Ripe Plantain

Includes coffee, tea or juices (tomato, pineapple, cranberry or orange)

PLUS MOTHER'S DAY PRE-FIXE SPECIALS

Choice of One Starter

Seasonal fruit, yogurt, bee pollen, crispy oats

Smoked Salmon, capers, pickled onions, lemon-fennel salad, pumpernickel crostini
Lump crab, avocado-citrus aioli, whole grain toast, spinach salad

Choice of One Entrée

Belgian waffle, chantilly cream, local caramelized bananas or macerated berries

Lobster Ravioli, lemon, mascarpone, basil, alla vodka sauce

Steak frites, herb grilled skirt steak, local sweet potatoes, arugula salad, béarnaise

Choice of One Dessert

Crème brûlée, Tahitian vanilla, assorted berries

Warm local tarts of pineapple, guava, coconut

Flourless chocolate torte, raspberry sauce

\$55 per person / \$25 children 12 & under
Live Music by Eddie Russell 11am until 2pm

18% gratuity added to parties of six or more