MOTHER'S DAY BRUNCH

May 14, 2023

Mother's Day Menu 2023

Membership not required.

Omelettes & Crêpes Made-to-Order
Spinach and mushroom crêpes with Boursin cheese sauce
Egg or egg white omelettes with choice of fillings
broccoli, spinach, tomatoes, peppers, caramelized onions, asparagus tips, sautéed
mushrooms, bacon bits, diced ham, cheddar cheese, Swiss cheese

Hot Breakfast Selection
Eggs Benedict
French toast
with whipped cream and mixed berry compote
Applewood smoked bacon
Breakfast chicken sausage

Boulangerie
Freshly baked croissants, mini muffins, mini danish, yogurt loaf and bagels

Seafood and Sushi Station
Shrimp cocktail, lobster and avocado salad, assorted sushi rolls, nigiri, vegetable maki, seafood
maki with Tamari soy sauce, pickled ginger, cocktail sauce, and wasabi

Salad Selection
Baby organic greens, English cucumber, sliced red radish
with French dressing and house vinaigrette
Smoked Salmon
with red onions, capers, crème fraîche
Grilled Japanese eggplant, tofu, baby spinach, shredded carrots, toasted sesame, yuzu
dressing
Roasted root vegetable with baby kale and mustard seed vinaigrette
Fuji apple, shaved fennel, and orange salad on baby lettuce

Soup Du Jour
Lobster bisque
Vegetarian lentil and spinach
**Hot Entrée Selection**
New Zealand sea bass with tomato beurre blanc
Roasted filet mignon with bordelaise sauce
Roasted rosemary golden potato
Eggplant rollatini with marinara sauce
Mixed seasonal vegetables
Dinner rolls and butter

**Desserts**
Decadent Bites from our Pastry Chefs to include:
Banana bread pudding
with caramel sauce
French macaroons
Assorted panna cotta
Assorted tarts and tortes
Petits fours
Sliced seasonal fruits

**Cheese Display**
Local and international with seasonal berries, grapes, and mixed dried fruits

**Beverage**
Coffee, Tea, Soft Drinks, Juices, and a Mimosa or a Bloody Mary

$104.95 per person
$55.95 per child (age 4–12; no charge for children under 4)

Before placing your order, please inform your server if anyone in your party has a food allergy.

*These items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of food-borne illness. Food and beverage prices are subject to an 20% house charge, and, if applicable, a large party attendant fee and state tax. The house charge and attendant fee are not tips or gratuities but are used to defray costs. The Harvard Faculty Club has a no tipping policy to which staff must adhere.