

# 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 macarons  
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.