MOTHERS DAY BRUNCH
HARVARD FACULTY CLUB
MAY 12, 2019

ANTIPASTI AND SUSHI
Shrimp Cocktail * Oyster Shooters * Lobster Salad * Sushi Rolls * Nigiri * Vegetable Maki *
Seafood Maki
Smoked Salmon * Pan Fried Haloumi * Grilled Asparagus with Truffle Oil * Shaved Fennel
and Orange Segments * Asian Rainbow Slaw with Crispy Duck

HOT SELECTIONS
Lobster Bisque * Vegetable Quinoa Soup
Eggs Benedict * Egg or Egg White Omelets with a Variety of Fillings
Spinach and Mushroom Crepes with Boursin Sauce
French Toast with Maple Syrup or Mixed Berry Compote
Applewood Smoked Bacon * Chicken Breakfast Sausages * Sautéed Vegetables

MAIN DISHES
Seared Branzino with Lemon Tarragon Buerre Blanc
Veal scaloppini with Mushroom Sage Sauce
Vegan Florentine Ravioli with Garlic Almond Sauce
Roasted Wagyu Beef with Morel Demiglace
Sesame Crusted Ahi Tuna, Soy Lime Sauce or Tomato Jalapeno Salsa

FROM THE PASTRY CHEF
Dinner Rolls * Croissants * Mini Muffins * Danish * Yogurt Loaf * Banana Bread Pudding
with Warm Caramel Sauce * Assorted Tarts * Petite Fours
Plus, Fresh Fruits and Cheese Platters

Adults - $73, Children Aged 4 to 12 - $36, Under 4 - no charge
Tax where applicable plus 18% service charge which is not a gratuity; no tipping at HFC
~~ REFUNDS WILL BE MADE ONLY THROUGH FRIDAY MAY 10 ~~
RESERVE ONLINE HFC.HARVARD.EDU OR CALL 495-5758