

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 ~~

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Free Parking at the Broadway Garage