

Charlotte

RESTAURANT & LOUNGE

MOTHER’S DAY BRUNCH

94 per adult | 50 per child

AMUSE-BOUCHE

Gougères

Gruyere Pastry, Sansho Pepper, Truffled Mornay (v, nf)

FIRST COURSE

(choice of)

Baby Beet Salad

roasted baby beets, goat cheese mousse, sunflower seed brittle, strawberry, pickled shallots, arugula (gf, nf, v)

Salmon Confit

citrus cured salmon, cucumber-yogurt salad, smoked trout roe, citrus herb marinated mussels (gf, nf)

Charlotte Goddess Caesar Salad

shaved easter egg radish, crispy shallots, cured egg yolk, everything bagel seasoning (gf, df, nf, v, vn)*

Dungeness Crab Chowder

potato leek velouté, espilette pepper (nf, gf)

SECOND COURSE

Lobster Benedict

butter boached lobster, saffron hollandaise, creamed spinach (nf)

Ube Pancake

ube infused buttermilk pancake, mango chutney, mascarpone-chantilly, maple syrup, candied pecans (v)

Flat-Iron Steak & Eggs

6 oz grilled flat iron steak, au-poivre, garlic herb potatoes, sunny side up eggs, charred broccolini (gf, nf)

Alaska Halibut

Pan roasted halibut, yuzu beurre blanc, grilled baby bok choy, braised morels, potato écrasée (gf, nf)

THIRD COURSE

Chef Artis’ Selection of Handmade Desserts

gf – gluten free, df – dairy free, nf – nut free, v – vegetarian, vn – vegan
gf* – can be made gluten free, df* – can be made dairy free, nf* – can be made nut free,
v* – can be made vegetarian, vn* – can be made vegan

Please inform us of any food allergies or special dietary requirements.
**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
25% service charge is added to all guest checks. 85% of this service charge is distributed between our service staff members.
The remaining 15% is distributed between our hourly culinary employees responsible for the meal experience.