

# 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.