

Charlotte

RESTAURANT & LOUNGE

Mother's Day Brunch 2023

Sunday, May 14th, 2023

125 per adult

55 per child (ages 14 and under)*

Seating Times:

10:00 AM – 12:00 PM

1:00 PM – 3:00 PM

Stationed Items

Fruit Display *heirloom melon, pineapple, assorted berries, apple, pear, local stone fruit*
Local Cheese and Charcuterie *house made breads, crackers, lavash, preserves, pickles*
Bresaola and Compressed Melon *olive oil powder, cracked pepper*
Crudit  herb *vinaigrette, whipped hummus, pomegranate*
Sweet Corn Bavarois *paprika, feta*
Dungeness Crab Tea Sandwich *tomato, chive*
Scallop Tartare *pickled rhubarb, green garlic foam, dill*
Halibut Ceviche *summer vegetable relish*
Poached Prawns *charlotte specialty cocktail sauce*
Popcorn Goug res
Savory Bread Pudding *french ham, gruy re, caramelized onion*
Boomer Gold Potato Salad *bacon lardon, celery, roasted feta dressing*

Entr es

choice of

Tres Leches French Toast *dulce de leche, candied cocoa nibs*
Gochujang Honey Glazed Duck Confit *grilled rapini, soba noodle salad*
Honghap Tang "Korean Mussel Soup", *ginger rice, house kimchi*
Chicken Frites *herb brined chicken, truffe herb fries, apple jus*
Grilled NY Strip *bone marrow risotto, parmesan demi, grilled endive*
Confit Maitake *heirloom grain risotto, toasted seed and apricot sauce, pistachio*

The Sweet Stand

Eclairs, Chocolate Flourless Cake, Tiramisu, Strawberry Yogurt Cake, Citrus Panna Cotta,
Chocolate Bark, Mango Matcha Cake, Red Velvet Cupcake, Frozen Strawberry Yogurt

Beverages

Complimentary "Spring Spritz" cocktail on arrival

Freshly Brewed Coffee & A Selection of Teas

Specialty Juices

"Ruby" *red plum, fuji apple, red grapes, blueberries, beets*

"Emerald" *granny smith apple, green grapes, kiwi, kale, celery*

**Children's price also includes a tailored   la carte entr e menu and specialty desserts*

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.
20% 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.