



MASRAFF'S

Mother's Day Brunch May 13, 2018

FIRST COURSE

Garlic Seared Calamari

Oyster Mushroom, Shaved Onion, Cilantro, Soy Reduction

Shrimp and Romaine Salad

Romaine Lettuces, Poached Shrimp, Shaved Red Onions, Roma Tomatoes, Avocado, Mango
Garlic Vinaigrette and Reggiano Cheese

Chicken Tortilla Soup

Garnished with Diced Avocado, Shredded Cheddar Cheese, and Crispy Tortilla Strips

Crab Stuffed Mushrooms

Crab and Mascarpone Cheese Stuffed Cremini Mushrooms with Remoulade and Purple Basil Sauce

Duck Spring Rolls

Duck Confit, Rice Noodles, and Green Cabbage Wrapped in Rice Paper with Sweet Chili and Soy Sauce

ENTRÉE

Hawaiian Onaga (Long Tail Snapper)

Shrimp and Red Bell Pepper Infused Italian Polenta, Saffron White Asparagus, Baby Arugula
Sun-Dried Tomato and Fried Caper Beurre Blanc

Pan Seared Alaskan Halibut

Lobster and Wild Ramp Risotto, Crab and Beet Relish, Roasted Hedgehog Mushrooms, and Bourbon Lobster Sauce

Shrimp, Poblano, and Brie Omelet

Venison Sausage and Fingerling Potato Hash, Garnished with Fried Tortilla Strips, Sour Cream and Tomato Relish

6 oz. Filet Mignon

Shrimp and Bacon Mac and Cheese, Roasted Morell Mushrooms and Shallots, Finished with Foie Gras Demi Glaze

Oven Roasted Australian Rack of Lamb

Crab and Roasted Poblano Infused Potato Puree, Charred Romanesco, and Cabernet Sauvignon Rosemary Reduction

DESSERT

Fresh Blueberry Tart

Raspberry Mousse and Mango Coulis

Bananas Foster Pudding

Phyllo Dough Shell filled with Bananas Foster and Banana Cream
Finished with Mango Sauce

Kahlua Creme Mousse

Decadent Kahlua and Vanilla Pastry Crèmes
Topped with Fresh Strawberries and a Dark Chocolate Drizzle

Chocolate Fondant

Vanilla Bean Ice Cream and Crème Anglaise

Tres Leches

Layers of Vanilla Sponge Cake soaked in 3 Milks
Topped with Fresh Strawberries and Whipped Cream

