

Mother's Day Brunch

Three Courses 65. / Under 12yr 36.



Bubbles *and* Caviar

Taittinger Brut Champagne - half bottle & Sustainable Kaluga Sturgeon Caviar 1 oz 75.
crème fraîche chives mini blinis

APPETIZER

Lobster Bar Lobster Bisque Au Cognac

Crisp Thin Tartes - *The French Pizza*

• Smoked Salmon Tarte • Seasons Wild Mushroom Tarte
crème fraîche red onion capers black truffle essence gruyere cheese arugula

On Ice • Jumbo *Blue Gulf* Shrimp

cayenne pink brandy & red cocktail sauces fresh horseradish

Specialty • "Ahi Tuna Tartare" - "Osetra Caviar" Full 1 oz. 15.supp
brioche toast points

Specialty • Mediterranean Octopus Char-Grilled
pickled red onion e.v. olive oil Santorini capers Greek olives

Rhode Island • Baby Calamari *Sweet Heat*

lightly fried fresno chillies red & yellow holland peppers

Nova Scotia • "Lobster Morsels" 5.supp

lightly fried Greek honey-mustard aioli

New Caesar Salad

soft cooked egg Grana Padano brioche croutons

Chops® Chopped Salad

fresh hearts of palm chickpeas triple cream blue cheese wedge lemon basil lime dressing

ENTREE

Belgium Waffle & Lobster Morsels

real Greek honey cinnamon dust drawn butter lemon

Faroe Islands Salmon Sauteed

Tuscan kale golden quinoa lemon e.v. olive oil

Chilean • Sea Bass "Bankok"

sushi rice cake tomato jam BKK sauce

Holland • Sautéed Whole Dover Sole 20.supp

lemon ev olive oil Santorini capers - filleted tableside - steamed broccoli

All Jumbo Lump Crab Cake "Benedict" - Deconstructed

slow cooked egg brioche toast fresh dill hollandaise little hashed potato cakes

Nova Scotia • "Lobster Benedict" Whole Butter Braised

shell-off brioche toast slow cooked egg hollandaise

Whole "Lobster Stuffed Lobster" 1.25 lb

savory lobster stuffing lemon drawn butter - creamless corn mash

Filet Mignon 6oz & Egg Béarnaise

slow cooked egg brioche toast bearnaise sauce thin green beans

Steak and Lobster

Filet Mignon 6oz & Nova Scotia Lobster Tail 7oz 5.supp

potato confit lightly fried honey lobster sauce

Nova Scotia • *Signature* Lobster Tail "One Pound" 15.supp

lightly fried lemon drawn butter Greek honey-mustard aioli - hand cut french fries

DESSERT

Classic • Profiteroles

mini puffs vanilla bean ice cream valrhona dark chocolate sauce sugar roasted almonds

Specialty • Tropical Pavlova

crisp meringue passion fruit mousse exotic sorbet

Key Lime Bar

toasted meringue



No Substitutions, Price is Per Person. Beverages, Gratuity & Tax Not Included
Consuming raw or undercooked meats, seafood, shellfish, poultry or eggs, may increase your risk of food borne illness. 042319

BuckheadRestaurants.com