



MOTHER'S DAY BRUNCH

\$65.00 per person ++

alcoholic beverages are not included

COURSE 1

BERRIES N' CREAM BAGEL vanilla scented mascarpone, champagne pickled berries, torn mint, lavender honey, cinnamon raisin bagel, streusel

AVOCADO TOAST sliced avocado, heirloom tomato, sumac, toasted chickpeas, crumbled feta, micro arugula, tomato glass

TOMATO GALETTE hot-house heirloom tomatoes, halloumi, mixed herbs, roasted garlic

CINNAMON ROLL crushed pistachios, candied bacon, orange-mascarpone cream

PETITE CHEESE PLATE exotic cheeses, pickled vegetables, crackers

SHRIMP COCKTAIL SALAD avocado, onion, lime zest, cilantro, wasabi, tomato

ACAI BOWL kiwi, banana, mixed berries, granola

COURSE 2

CRAB CAKE "BENEDICT" (*gfo) poached egg, crab cake, wilted greens, tomatoes, herb hollandaise

TRADITIONAL EGG BENEDICT (*gfo) poached egg, ham, english muffin, hollandaise

GRAND MA'S FRENCH TOAST brioche, grand marnier, bacon caramel, candied citrus zest, lavender chantilly cream

BANANA & MACADAMIA NUT PANCAKES coconut syrup, toasted coconut, lime zest

STUFFED OMELET avocado, roasted tomatoes, feta cheese, dill

HOUSE SMOKED PASTRAMI HASH caraway, juniper & peppered brisket, fried egg, confit marble potatoes, gruyere, pickled mustard seeds, crispy sauerkraut

CHICKEN & BISCUIT SANDWICH duck fat biscuit, country fried chicken, fried egg, chili paste hollandaise

HOUSE PORK BELLY POUTINE beer-battered fries, demi-glace, halloumi, poached egg, pickled peppers

MIXED GREENS SALAD pickled berries, crushed hazelnuts, baby heirloom tomatoes, bacon lardons, citrus-champagne vinaigrette

SPRING SALAD exotic mushrooms, herbed goat cheese, shaved asparagus, crushed pistachios, lemon-truffle vinaigrette

COURSE 3

LOBSTER CRÊPE vanilla-carrot crêpe, root vegetables, citrus beurre blanc

SHRIMP & "GRITS" new orleans spiced jumbo shrimp, cheesy cauliflower grits, tomato ragoût, chive oil

VACA VIEJA TENDERLOIN MEDALLIONS aligot potatoes, multi-colored asparagus, béarnaise

BRAISED LAMB PAPPARDELLE tomato-rosemary ragoût, pickled mushrooms, lemon verbena

SEARED SCALLOPS sweet creamed corn, guanciale, chive oil, blistered tomatoes,

ZA'ATAR SPICED CHICKEN BREAST skordalia, feta-tomato-cucumber orzo salad

REDSKIN SNAPPER english pea purée, chilled mixed grains, pomegranate molasses, almonds, kale

STUFFED ROMA TOMATOES tricolor quinoa, edamame, red onion, chive & mint pesto, portobello "bacon", red kale chips, white bean purée

PAN SEARED TROUT patty pan squash, lemon orzo, artichoke hearts, roasted red pepper vinaigrette

COURSE 4

FRESH BEIGNETS chocolate-hazelnut sauce

PEANUT BUTTER EXPLOSION chocolate sauce

CHOCOLATE TUXEDO BOMB raspberry coulis

Five Steakhouse
The Inn at St. John's
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Plymouth, MI
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(*gf) denotes gluten-free items (*gfo) denotes items that can be prepared gluten-free (*df) denotes items that are dairy-free

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Asterisked items are served raw or undercooked; contain or may contain raw or undercooked ingredients; may be requested undercooked; or can be cooked to order.