



PELICAN GRILL & BAR

SUNDAY, MAY 12, 2024 | 10:30 AM - 3:30 PM

THE CAVIAR

kaluga osetra caviar | blini | yolk | chive | creme | trout roe

CHEESES & CHARCUTERIE GF

chef's selection of pelican grill favorites of imported & domestic cheeses & charcuterie
traditional accoutrements | dried fruits

ARTISANAL BREAD

compound butters | balsamic vinegar | local & imported olive oil | plugra butter

SUSHI BOWL*

spicy tuna | crab | spicy crab | marinated salmon
cucumber | avocado | daikon radish sprout | sriracha aioli | sesame seeds
pickled ginger | wasabi | sunomono cucumber | shari

RAW BAR* GF

snow crab claws | fanny bay oysters | prawns | lobster salad | baked dynamite green lip mussels
remoulade | pg cocktail sauce | mignonette | horseradish

RISE & SHINE GF

applewood smoked bacon | french scramble | breakfast links | silver dollar berry pancakes
eggs benedict | brioche french toast | chive hash brown

OMELETTES & EGGS MADE TO ORDER* GF

asparagus | tomato | spinach | brie | chevre | manchego | aged cheddar
jalapeno | forest mushrooms | sweet peppers | avocado | jamon

FRESH FRUIT, YOGURTS & HOUSE-MADE GRANOLA GF

local melons | fresh berries | chia | assorted granolas | flax | turbinado sugar | cereals | fresh fruit display

BITES DF

avocado toast

radish | sprouts | heirloom tomato | pickled shallot | crisp flatbread

smoked salmon

creme fraiche | roe | chive

GARDEN ON THE HILL GF

strawberry, spinach, blue cheese, white balsamic vinaigrette
heirloom tomato, pistachio pesto, mozzarella, parmigiano reggiano
baby shrimp, lettuce cup, asparagus, creamy dill dressing
buttered leek & gruyere galette

ARTISANAL PASTA STATION

ricotta cavatelli VG

cacio e pepe | black truffle | watercress

spring tagliatelle VG

fava bean | artichoke | citrus | english pea

BUTCHERS BLOCK

herbed prime filet mignon GF

hollandaise

chilean sea bass GF

citrus beurre blanc | forbidden rice | calabrian chile mango salsa

kurobuta pork loin GF

cippolini onion marmalade | sauce calvados

SIDES

corn, broad bean, pea & cauliflower succotash | crispy brussels sprouts, agro dolce, walnut
roasted heirloom fingerling potatoes, garden herbs | roasted broccolini, pistachio dukkah

\$215 per adult | \$65** 12 & under**

V = VEGAN VG = VEGETARIAN GF = GLUTEN FREE

Pricing excludes additional alcohol, tax & service charge. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. 20% gratuity will be added to parties of 6 or more.

MOTHER'S DAY BRUNCH

