

Mother's Day Plated Brunch
Casablanca Steak & Seafood
Sunday, May 11, 2008
11 am until 5 pm

Appetizers

(Choice of)

Baked Danish Brie

Phyllo wrapped Danish brie on a bed of citrus cranberry compote

Escargot Thermidor

Escargots baked with a Roquefort béchamel and Swiss cheese served with dill crostini

Kyoto Shrimp Cocktail

Chilled black tiger shrimps served with a Wasabi sake cocktail sauce

Entrees

(Choice of)

Filet Benedict

Medallion of beef tenderloin, pancetta, and poached egg on an English muffin topped with a truffle infused hollandaise

Seafood Spinach Crepe

Sea bass, salmon, scallop, and tiger prawn sautéed in a lemon Dijon cream rolled in a traditional crepe and served on Riesling spinach

Chicken Roulade

Chicken scaloppini rolled with a sun-dried cranberry and sage cottage cheese stuffing enveloped with a Grand Marnier Velouté on a bed of braised red cabbage and potato rosti

Chocolate Lamb

Seared loin of lamb served with a chocolate red wine sauce served with tempura mashed potato and grilled vegetable terrine

Desserts

(Choice of)

Tiramisu Martini

Traditional tiramisu spiked with vodka served in a chilled martini glass

Orange Brule

Orange Brule custard served in a half orange with candied orange rounds

Strawberry Balsamic Cheesecake

N.Y. style cheesecake topped with stewed strawberry in aged balsamic

Coffee/tea

- 40.00 -