



OSAGE
RESTAURANT
AT
TOP OF THE ROCK

Mother's Day Brunch
Sunday May 9th 2021

10:00am—2:00pm

\$85 adults | \$35 kids

For the Table

Seafood Platter

Jumbo Shrimp Cocktail | Jonah Crab Claws | Tuna Tartare
Smoked Cocktail Sauce | Lemons | Sunomono and Wakame Salad

Soup and Salad Duo

Smoked Pea Soup

Citrus Crème Fraiche | Maldon Sea Salt

Poached Pear Salad

Vanilla Bean Poached Pears | Spring Mixed Greens | Spiced Walnuts
Terrell Creek Farms Goat Cheese | Carrot Chips | Apple Cider Vinaigrette

Choice of Entrée

Seafood Louis

Poached Shrimp | Dungeness Crab | Chopped Lettuce Avocado | Egg
Cucumber | Heirloom Tomatoes | Louis Dressing

Truffle Raviolis

Caramelized Onions | Black and White Truffles | Cognac Reduction
Braised Asparagus and Mushrooms | Rosemary and Honey Butter

Herb Crusted Prime Rib

Roasted Garlic and Dubliner Cheddar Mashed Potatoes | Crispy Onions
Charred Asparagus | Peppercorn Au Jus

Lemongrass Brined Pheasant

Seared Pheasant Breast | Pheasant Confit Stuffed Crepes | Braised Mushrooms
Carrot and Ginger Puree | Pickled Green Onions

Seared Sablefish

Saffron Risotto | Vanilla and Citrus Fumet | Roasted Garlic Green Beans
Blistered Baby Heirloom Tomatoes | Parmigiano-Reggiano Tuiles

Dessert Duo

Blackberry Mint Pavlova

Vanilla Bean Meringue | Blackberry Mint Coulis | Candied Citrus

Chocolate Truffle Cake

Chocolate Espresso Cake | Whipped Ganache | Apricot Preserves

** CONSUMING RAW OR UNDERCOOKED MEAT & EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS **