

# SALT & CHAR

SARATOGA'S FARM TO TABLE STEAKHOUSE

## *Mother's Day Brunch* AT SALT & CHAR

Join us on May 10th from 11 am-4pm for a 3-course Mother's Day Brunch!  
Enjoy your choice of appetizer, entree & dessert, plus a complimentary mimosa for Mom.  
\$105 per person, plus tax & gratuity

### FOR THE TABLE

Pastry Basket  
*assorted house-made breads & pastries*

### FIRST COURSE

*choice of*

Scallop Crudo  
*yuzu honey, crispy ginger, fresh melon*  
*\*contains raw ingredients*

Lobster & Corn Fritter  
*chili crema*

Burrata Salad  
*poached pear, walnut lavash, arugula*

Pork Belly  
*johnny cake, poached egg, salsa verde*

Foie Gras  
*coffee cake bread pudding, espresso bacon,*  
*blackberry foyat*

Little Gem Caesar  
*quail egg, whole anchovy, focaccia, parmesan*

### SECOND COURSE

*choice of*

Lamb rack  
*mushroom crusted, whipped potatoes,*  
*black garlic demi*

Steak & Eggs  
*dry-aged kansas city strip steak, two eggs,*  
*pomme frites, beurre rouge*

Lobster Benedict  
*poached eggs, lobster hollandaise,*  
*arugula, english muffin*

Rabbit Ragu Bianco  
*house-made pappardelle*

Stuffed French Toast  
*raspberry & nutella*

Half-Roasted Chicken  
*crispy fingerlings, fennel citrus salad, double stock*

Seared Seabass  
*pea risotto, horseradish cream*

### THIRD COURSE

*choice of*

Strawberry Tart  
*yuzu pastry cream*

Chocolate Caramel Pot de Creme  
*almond moelleux, raspberry \*gluten free*

Lemoncello Eclair  
*blueberry, toasted meringue*

Chocolate Hazelnut Praliné  
*chocolate cake, chocolate mousse layers,*  
*hazelnut praliné, chocolate ganache*

Framboise Dacquoise  
*raspberry, almond, cherries*  
*\*gluten free*