

MOTHER'S DAY BRUNCH

THE DRISKILL GRILL

\$95 adults | \$45 kids

\$20 bottomless mom-mosas

caesar salad

cornbread crouton, aged parmesan, white anchovy

ribbon salad

carrot, cucumber, beets, quinoa, snap peas, almonds

seasonal fresh fruit

assorted cheese & charcuterie

smoked salmon

cream cheese, deviled eggs, bagels

bakery's selection of baked goods

crusty breads, croissants, danish

seafood on ice

shrimp cocktail, mustard, lemon, tabasco
oysters, blood orange mignonette, hot sauce
snow crab claws, mustard sauce, horseradish

omelets prepared to order

ham, bacon, sausage, tomato, spinach mushroom
peppers, scallion, jalapeños cheddar pepper jack

texas-shaped waffle prepared to order

maple syrup, whipped cream, fresh berries

greek spiced hens

chicken jus, mango chutney

eggs benedict

spinach, mozzarella, sun-dried tomato hollandaise

snapper

herb butter sauce

herb-crusted beef tenderloin

horseradish cream, mushroom demi glace

roasted vegetables

bleu cheese spinach

whipped potatoes

bakery's selection of cakes, pies & confections

the driskill's signature 1886 chocolate cake,
vanilla bean-rose water marinated fruit cups,
assorted french macarons, chocolate "spring" tulips
filled with cappuccino cream, orange-lavender
madelienes, warm peach-blackberry cobbler,
strawberry "shortcake" gateau, coconut raspberry
swiss roll, lemon-jasmine meringue tartlettes,
banana custard layered with vanilla wafers &
caramel, classical french petit fours

**Tax and 20% gratuity will be added to all parties*

**There is a risk associated with consuming raw or under cooked foods such as meat, poultry or seafood products especially if you have certain medical conditions. Items are prepared to your specific request of doneness. Dressings may contain raw egg. Please make us aware of any dietary restrictions.*