



FIVE SIXTY

## Mother's Day Brunch 2017

### First Course

*Choose one*

#### ***Dim Sum Trio***

Crystal Chive Dumpling, Shrimp & Lobster Spring Roll, Wagyu Brisket Pot Sticker  
Szechuan Dipping Sauce, Honey Ten Spice, Black Vinegar

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#### ***Spring Sashimi Plate***

Rhubarb Ponzu, Pickled Ramps, Micro Herb Salad

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#### ***Avocado Toast***

Yuzu Avocado Mousse, Marinated Heirloom Tomatoes, Thai Basil

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#### ***Pork Belly Bao Buns***

House Pickle, Hoisin, Cilantro, Fresh Scallion

Executive Chef

Jacob Williamson

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## Second Course

Choose one

Price includes choice of first course and dessert

### **Five-Sixty Benedict \$58**

Grilled Beef Tenderloin, Soft Poached Egg, Togarashi Hollandaise, Toasted Bao Bun

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### **"Maryland Style" Crab Cake Benedict \$56**

Sautéed "Maryland Style" Crab Cake, Soft Poached Egg, Red Thai Curry Béarnaise

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### **Okonomiyaki \$49**

Confit Bacon, Braised Cabbage, Bonito, Japanese Mayo, Ton Katsu Sauce, Over Easy Egg

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### **Pan Seared Alaskan Halibut \$51**

Hijiki Rice, Fava Beans, Tempura Morel Mushrooms, Pea Tendril Salad, Sake Beurre Blanc

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### **Spring Lamb Stir Fry \$48**

Fresh Peas, Fava Beans, Spring Onions, Wild Mushrooms, Japanese Mint

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### **Korean Fried "Chicken and Waffles" \$49**

Korean Miso Honey, Doenjang Waffles, Sesame, Scallion

## Third Course

Choose one

### **Rhubarb Ginger Baked Alaska**

Strawberry-Rhubarb Ice Cream, Buttermilk Cake, Coconut Whipped Cream  
Strawberry-Ginger Fluid Gel

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### **Chocolate Mousse Cake**

Chocolate Chiffon, Glazed Raspberries, Chocolate-Five Spice Ice Cream