



FIVE SIXTY

Mother's Day Brunch 2019

First Course

Choose one

Crispy Shrimp and Lobster Spring Rolls

Honey Ten-Spice Dipping Sauce

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Spring Sashimi Tower

Japanese Hamachi, Blue Fin Tuna, Wasabi Vinaigrette, Micro Herb Salad, Rhubarb Ponzu

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Avocado Toast

Yuzu Avocado Mousse, Marinated Tomatoes, Thai Basil

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Warm Spinach Salad

Pickled Beech Mushrooms, Red Onion, Torn Bao Croutons, DMC Lemongrass Cella,
Warm Char Sui Bacon Vinaigrette

Executive Chef

Jacob Williamson



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Second Course

Choose one

Price includes choice of first course and dessert

Five-Sixty "Steak and Eggs" \$58

Grilled Beef Filet, Poached Egg, Caviar Hollandaise, Watercress, Truffle Vinaigrette

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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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Maitake Mushroom Quiche \$51

Black Truffle, Fresh Scallion, Aged Cheddar, Profound Greens

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Korean Fried "Chicken and Waffles" \$54

Doenjang Waffles, Gochujang Honey, Sesame, Scallion

Third Course

Choose one

Rhubarb-Ginger Cheesecake

Compressed Strawberries, Meyer Lemon Curd

Five-Spice Chocolate Mousse Pops

Glazed Raspberries, Candied Cashew Crumble, Raspberry Ice Cream