MOTHER'S DAY BRUNCH BUFFET AT THE ICA

\$40 per adult \$48 with one beverage from 'sip' below \$25 per child (12 and under please)

reservations recommended please call 617.478.3291

BUFFET

hot.

eggs benedict, wilted spinach, mustard roasted pork loin, hollandaise

banana stuffed brioche French toast, Nutella syrup, candied pecans

Skuna Bay salmon, baby kale, cucumber vinaigrette, Easter radish

lemon-rosemary leg of lamb, cannellini beans, petite carrots, red wine jus

wild mushroom and thyme strata, sherry butter sauce

roasted spring asparagus, shallots, lemon, evoo

cold.

country pate, fig jam, grain mustard, pickles spring green salad, citrus-shallot vinaigrette fresh cut fruit and berries scones, honey butter

sweet.

carrot cake, cinnamon cream cheese frosting, carrot cream sauce chocolate truffle tart, caramel

sip.

kir royale	9
mimosa	8
bloody mary, spicy house-made, fresh horseradish	10
water café white sangria	9

A LA CARTE BEVERAGES

wines by the glass.

pinot grigio, spasso, veneto,	Italy, 2014	/ 28
chardonnay, 14 Hands, Wash USA, 2013	nington,	8 32
pinot noir, Cellar No. 8, CA, 2	.013	8 32
Montepulciano d'Abruzzo, Qu Italy, 2014	attro Mani,	9 36
cabernet sauvignon, 14 Han Washington, USA, 2014	ds,	8 32

local Harpoon beer.

IPA	6
UFO white	
seasonal selection – ask your server!	

cold beverages.

San Pellegrino sparkling water	4
San Pellegrino aranciata limonata	3
Coke Diet Coke Sprite ginger ale	3
milk orange juice cranberry juice	3

hot beverages.

coffee, fair frade organic, Portland Coffeehouse Blend or decaffeinated French Roast	2
tea, earl grey, English breakfast, green, chai, mint	2
hot chocolate	3
cappuccino latte mocha	4
espresso	2.5 sgl 3.5 dbl

ICA member? show your card for 10% off.

before placing your order, please inform your server if a person in your party has a food allergy.

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

