



Cocktail Features

- Classic Mimosa – *prosecco and orange juice with dried orange garnish* - **Single \$7 / Carafe \$25**
Poinsettia – *prosecco, Cointreau, and cranberry juice with rosemary garnish* - **\$9**
St. Germain Cocktail – *prosecco and St. Germain Elderflower with strawberry garnish* - **\$9**
Tito's Bloody Mary – *with house-made bloody mary mix* - **\$10**
Next Barrel -Aged Old Fashioned - **\$13**

Starters

(choose one)

- Wild Caught Gulf Shrimp Cocktail
Escargot with Puff Pastry wild Burgundy *snails, grapes, mushroom, pecans, and herb butter*
Ying's Spring Garlic Chive Pot Stickers
Ying's Old Fashioned Sour Cream Coffee Cake *with medjool dates and pecans*
Watermelon Salad *organic arugula, Feta, cucumber, red onion, fresh mint & Champagne vinaigrette*
Lobster Bisque

Entrées

(choose one)

- Spicy Shrimp and Andouille Sausage *over local stone-ground organic grits*
Western Omelet *eggs, fresh mushrooms, green bell pepper, onion & ham*
Classic Eggs Benedict *with poached egg & Hollandaise sauce*
on an English muffin with choice of salmon or Canadian bacon
Fresh Fish-of-the-Day
New Zealand Free-range Lamb Chops *with mint jalapeno jelly sauce*
Ying's Secret Marinated Duck Breast *with cranberry-ginger sauce*
Boeuf en Croute with Prosciutto & Shitake Mushrooms *with mushroom merlot sauce* (**\$10 surcharge**)

Dessert

(choose one)

- Crème Brulee
Chocolate Fall Down Cake
New Orleans-style Bread Pudding

\$74.95 per person
(tax & gratuity not included)

Mother's Day Brunch 'Kids Menu' Selections (12 and under)

- Chicken Tenders with Macaroni & Cheese
or
Hamburger Sliders with French Fries

Vanilla Ice Cream

\$15.95 per child
(tax & gratuity not included)