

# *The Lowell*

NEW YORK

## **Mother's Day Brunch**

Sunday, May 12, 2019

10:30am-1:30pm

### **Choice of Appetizers:**

#### **White Asparagus soup**

Fricassee of morels

or

#### **Baby Roasted Beet Salad**

Coach Farm Goat Cheese

### **Choice of Entrées**

#### **Eggs Benedict**

Canadian Bacon, Shaved Truffle, Hollandaise Sauce

or

#### **Buttermilk Pancakes or French Toast**

Chicken Apple Sausage or Applewood Smoked Bacon

or

#### **Roasted Mediterranean Branzino**

Tuscan Kale, Cannellini Beans, Long Island Little Neck Clams

or

#### **Pan Roasted Organic Chicken**

Roasted Asparagus, Potato Purée

### **Choice of Desserts from Ladurée**

#### **Plaisir Sucré**

Crispy and Gourmet Dacquoise Cake with Hazelnuts, Praline and Milk Chocolate

Topped with Milk Chocolate Whipped Cream

or

#### **Pistachio Saint-Honoré**

Cream puff pastry, light pistachio custard cream, pistachio whipped cream

## Beverages

Glass of Pommery, Champagne

or

Choice of Lowell Signature Champagne Cocktail

La Vie En Rose, Violette Royale

**\$125.00**

**New York City Sales Tax and Gratuity additional**

**Reservations Policy** : We are accepting definite réservations with a credit card and a valid phone number to contact you in order to guarantee the table and the details of the reservations. A credit card authorization form will be send to the email address provided and we will ask that you return the form with your signature by email at [fb@lowellhotel.com](mailto:fb@lowellhotel.com) or fax to confirm your reservations. Our cancellation policy is as follow, cancellations are honored 72 hours before the start of the event, menus are fully charged past the 72 hours deadline as we commit to the event organization, including food purchase and staffing. We are looking forward to welcome you at The Pembroke room to celebrate the Holiday season.