

Mother's Day Brunch

THE SEA BY ALEXANDER'S STEAKHOUSE

Sunday, May 8th, 2022 | 10:30 AM - 3:00 PM | \$95 Per Person | \$23 Kids Menu | Menu Subject to Change

Oysters

Half Dozen 30 Dozen 58

Caviar Selection - 1 ounce

Golden Imperial Osetra served with wasabi crème fraîche, egg & buckwheat blini 230

First Course

(select one from the following)

HAMACHI SHOTS

truffled ponzu, avocado, ginger, jalapeño

SPRING CHOPPED SALAD

kale, cucumber, endive, radish, tomato, walnut

CRAB CAKES

alfalfa, roasted pepper aioli, root vegetable, lemon

TUNA TARTARE

guacamole, green peppercorn, saffron rice, yuzu
golden osetra caviar supplement 55

THE SEA'S CLAM CHOWDER

fingerling potatoes, bacon, carrot, celery

WAGYU BEEF TATAKI

mustard ponzu, onion, radish, edamame, egg

GRILLED OCTOPUS SALAD

arugula, tomato, olive, onion, cilantro

Second Course

(select one from the following)

MISO BLACK COD (WILD HALF MOON BAY)

rice cake, bell pepper, brussels sprouts

LOBSTER SCRAMBLED EGGS (WILD MAINE)

tarragon, tomato, parmesan cheese *additional 15*

SCALLOPS (WILD MAINE)

peas, polenta, tomato, kale

GRILLED WHITE SHRIMP (WILD MEXICO)

zucchini, garlic butter, yuba, lemongrass

GRILLED WILD KING SALMON (WILD MONTERREY)

asparagus, radish, shiitake mushrooms, champagne glaze

NEW YORK STEAK (NEBRASKA)

squash ravioli, bordelaise sauce

PORCINI MUSHROOM RAVIOLI

parsnip, tomato, seasonal vegetables

WAGYU TAJIMA

butterball potato, green peppercorn sauce *additional 45*

Additional selection of Hokkaido A5, Miyazaki A5 Wagyu available upon request

Third Course

(select one from the following)

MOCHI DOUGHNUTS

raspberry gel, chocolate sauce, powdered sugar

PRETTY IN PINK

lychee panna cotta, guava gel, rose meringue, cranberry

MATCHA BOMBE

chocolate cake, matcha whipped ganache, vanilla, strawberry ice cream, espresso caramel