

MOTHER'S DAY AT R2L

SUNDAY, MAY 8

Brunch

THREE COURSES / \$75 PER GUEST++
CHILDREN UNDER 12: \$25

11am - 2pm

BUFFET OF FIRST COURSES

signature salads:

beets + goat cheese
steakhouse

marinated asparagus + parmesan, walnuts
homemade + artisanal meats + charcuterie, local
cheeses, brunch breads + pastries

raw bar:

oysters on the half shell 3 ways:
plain with traditional garnishes on the side
champagne mousse
jalapeno + lime

crab, melon + curry
shrimp cocktail
fluke ceviche

smoked salmon, cream cheese + onion
tuna tartare + crispy spicy chips
salmon, crème fraîche + cucumber

MAIN COURSES

choice of one:

french toast bread pudding
eggs benedict
farm egg frittata
steak + eggs

poached scottish salmon
romaine wedge with roasted chicken or
roasted shrimp + garlic

SELECTION OF DESSERTS FOR THE TABLE TO SHARE

chocolate hazelnut gâteau
mango cheesecake
pineapple coconut tart

banana chocolate custard cake
apricot sorbet, raspberries + vanilla meringue

Dinner

THREE COURSES / \$75 PER GUEST++
CHILDREN UNDER 12: \$25

4:30 - 8pm

FIRST COURSES

choice of one:

lobster bisque

tuna tartare

steakhouse salad

harvest of farm vegetables

fromage blanc gnocchi

roasted shrimp, lobster + skate cheek

À LA CARTE MAIN COURSES

choice of one:

salmon frites

cod

butcher's filet

chicken

mixed peas + asparagus

vegan pot-au-feu

DESSERT

warm vanilla cake, chocolate pâté + caramel

frozen basil parfait, almond granité,
pineapple + fennel

milk chocolate crèmeux, cocoa nib mousse +
apricot sorbet

selection of ice cream + sorbet



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