

Mother's Day Brunch

For the table

Breakfast Pastries | Breakfast Salad | Bacon

Crispy Salt Roasted Potatoes

Dark Chocolate Panna Cotta with Espresso Dust | Orange & Almond Mille-Feuille

Delicious Appetizers (Choice of One)

Blackberry Crepe, Pistachio Crumble, Kefir Cheese

or

Greek Yogurt Parfait, Acai, Mixed Berries, Granola

or

Apricot Tarte Taitin, Whipped Mascarpone, Basil

Hearty Entrée (Choice of One)

Spinach & Goat Cheese Quiche, Asparagus Salad, Preserved Lemon

or

Pan Roasted Salmon, Minted Pea, Fiddle Head Ferns, Lemon Froth

or

Crab Toast, Dungeness Crab, Poached Egg, Capers & Lemon Crema, Grilled Sourdough
Torched Cherry Tomatoes, Watercress

or

Steak & Eggs, Petit Fillet Mignon, Eggs Your Way, Horseradish Hollandaise, Roasted Baby Artichokes

or

Croque Madame, Rosemary Ham, Sourdough, Gruyere Cheese, Sunny Side Egg, Petit Greens

\$65 adults | \$25 kids

Executive Chef | Scott Mickelson

Enjoy unlimited Bloody Mary's and Mimosas from the bar for an additional \$25!

Bloody Mary Toppings

Banana Peppers | Pickled Jalapeño Peppers | Pickled asparagus | Cornichons

Cherry Tomatoes | Cocktail Onions | Blue Cheese Stuffed Olives

Shrimp | Salami | Candied Bacon

Add any or all to your Bubbles!

Crème de Peche | Italian Walnut liqueur | Pama Pomegranate liqueur

Ginger of the Indies | St Germain

Blackberry Purée | Strawberry Puree | Acai berry puree

Orange Juice | Grapefruit Juice

