

# MOTHER'S DAY BRUNCH MENU

11am - 4pm • \$69.95 for 3-course brunch • One selection per course

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## AMUSE BOUCHE

### ANGEL EGG

Hard boiled half, truffle whipped egg yolk, smoked paprika & fresh chives

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## FIRST COURSE

### EGGS BENEDICT

Soft poached farm fresh eggs, buttered English muffin, hollandaise sauce, thin sliced capicola, pickled shallots & garden herbs

### BRIOCHE BACON MUFFIN

Fresh baked brioche, fontina cheese, bacon lardons, fresh garden herbs, truffle whipped crème fresh

### LOBSTER EGG BIGHTS

Brown butter poached Canadian lobster, sou-vide egg bites, gruyere cheese, & sweet chili sauce

### BLOODY MARY'S SHRIMP COCKTAIL

Citrus poached shrimp, crisp bibb lettuce, spicy herb cocktail sauce, candy lemon, celery ribbons

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## SECOND COURSE

### CHICKEN & WAFFLES

Saffron and roasted garlic waffle, buttermilk fried free-range chicken, jicama apple salad, maple brandy peppercorn sauce

### PRIME RIB

Rosemary and garlic infused prime rib, potato pave, seasonal vegetable ratatouille, horseradish whipped cream

### CHICKEN PARMESAN

Lightly breaded chicken breast topped with housemade marinara & mozzarella cheese served over a bed of fettuccine egg noodles

### BUTTER POACHED SALMON

Citrus and lemon grass poached salmon, roasted garlic parmesan polenta cakes, sun dried tomato cream sauce

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## THIRD COURSE

### PARFAIT

Layers of fresh berries, honey mint yogurt, & sweet fruit compote

### STRAWBERRY SHORTCAKE

Flambéed with strawberries, vanilla bean ice cream & fresh mint

### WAFFLE TOWER

Stacks of fresh house waffles, vanilla whipped cream, hot maple syrup, blackberry syrup

### PINEAPPLE CARROT CAKE

Layered with cream cheese mousse served with caramel & grilled pineapple

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  
Due to the sustainable ranches that we proudly purchase our beef from, we have limited availability.*