



MOTHER'S DAY BRUNCH – SUNDAY MAY 14TH, 2017

10:00am-2:00pm

\$89 Per Person (plus tax & gratuity), \$39 Per Child (plus tax & gratuity)

Includes Bottomless Mimosas and Champagne

Live Entertainment from 10:00am-2:00pm

Reservations Required through OpenTable

Rise & Shine

Crepes to Order Station

Country Ham | Crab | Smoked Cheddar | Fromage Blanc | Petite Spinach Scallions | Sun Blistered Tomatoes | Wild Mushrooms | Charred Artichoke Hearts | Local Herbs

Macerated Local Strawberries | Blackberry & Huckleberry Jam | Whipped Meyer Lemon Mascarpone | Chocolate Nutella Mousse | Blueberry Blood Orange Chutney Bourbon Apple Compote

Spring Asparagus & Fromage Blanc Frittata | Shaved Market Vegetable Salad

Steak and Eggs Benedict | Red Wine Hollandaise | Chive Blossoms

Cinnamon Raisin Bread French Toast | Fresh Seasonal Berries | Vermont Maple Syrup

Baked Eggs with Chorizo and Potatoes | Scallions | Saffron Cream

Cherry Wood Smoked Bacon | **Breakfast Sausage** | **Scrambled Eggs** **Red Bliss Skillet Potatoes with Snipped Herbs**

Croissants | **Chocolate Coated Almond Biscotti** | **Breakfast Muffins**

Small Bites

Mini Breakfast Banh Mi Sandwiches | Cucumber Kimchi | Cilantro | Jalapeno | Shaved Carrot | Fried Egg

Brunch Toast | Cali Avocado | Red Chili Flake | Cold Pressed Extra Virgin Olive Oil | Sea Salt

Smoked Salmon Toast | Pickled Mustard Seeds | Dill Oil | Radishes

From The Ocean

Citrus Cured Seabass Ceviche | Tostones

Salmon Poki | Ginger Sesame | Valencia Orange

Thai Shrimp Salad | Green Papaya | Jicama | Peanuts

Carlsbad Oysters | Shallot Red Wine Mignonette

Snow Crab Claws | Lemon | Horseradish Cocktail Sauce

Greens

Spring Lettuce Salad | Green Apple | Hazelnuts | Red Quinoa | Mustard Seed Honey Vinaigrette

Wild Arugula Salad | Cracked Olives | Dill | Shaved Red Onion | Crumbled Feta | Herbed Lemon Vinaigrette

Little Gem Caesar Salad | Spanish Anchovies | Cracked Black Peppercorns | Shaved Parmesan | Croutons
Classic Caesar Dressing

Cheese & Charcuterie

Blue d'Auvergne | **Goat Camembert** | **Coppa** | **Italian Salami** | **Prosciutto**
Crackers and Lavash

Carving Station

Dry Aged Prime Rib | Fresh Grated Horseradish Cream | Rosemary Demi Glace

Brown Sugar Honey Mustard-Glazed Bone-in Ham

Mains

Steamed Mussels | Garlic | Fennel | White Wine | Grilled Artisan Bread

Orecchiette Pasta | Chanterelle Ragout | Asparagus | Pea Tendrils | Oven Roasted Tomatoes | Broccolini

La V Paella | Saffron Rice | Peas | Spanish Chorizo | Mussels | Venus Clams | Charred Octopus
Smoked Paprika Chicken

Sweets

Garnish-Your-Own-Donut Wall | **Blueberry Peach Scones**

Mezcal Glazed House Made Cinnamon Rolls | **Espresso Coffee Cake**