



Mothers Day Brunch

TEASERS

Farmers Market Salad- Organic herb artisan lettuce Local strawberries, blue cheese avocado, snap peas, radish, pea puree, pecans, sherry vinaigrette 14

Salmon Sashimi- Crispy rice, citrus creme, black garlic nori puree 15

Roasted Heirloom Beets- yellow carrot puree, blood orange, roasted pistachio 14

Laura Chenel Goat Cheese- marinated in olive oil & herbs, seasonal jam, grilled bread 15

Soup of the Moment- 12

Lobster Pasta- lobster, Chile, spanish chorizo, cherry tomato, grilled bread crumbs. 14

ENTREES

Oat Fried Chicken & Waffle- butter & brandied maple syrup 14

Croque Madame- brioche, veloute sauce, ham & cheese, fried egg 16

Lobster & Brie Omelet- fine herbs, hash browns or simple salad 21

Smoked Salmon Club "BLT"- rye bread, red onion, avocado, lettuce, tomato, bacon, remoulade 14

STEAK Frites-, herbed hollandaise, French fries 6oz Grass Fed Top sirloin 21

Boneless Rib Eye 14oz 39

***GOURMAND Egg Benny-** country ham or smoked salmon, croissant, hollandaise, hash browns or simple salad 18

Pan Roasted Salmon- grilled vegetable caesar salad 28

Goat Cheese Omelet- arugula, hash browns 16

Spice Grilled Wild Pacific Mahi Mahi- crispy umami brussel sprouts 29

DESSERTS

Chocolate Ganache Tart- torched meringue, candied pecans, sea salt, salted caramel gelato

Creme Anglaise Rose Cake- Sponge Cake soaked in creme anglaise, vanilla buttercream

