

Mother's Day Brunch

Our brunch is served with a starter buffet where you will find sweet and savory breads, fresh fruit and artisan cheeses, salads, antipasti, house potatoes, bacon, sausage, assorted desserts and confectionary delights

**Includes a complimentary glass of sparkling wine for all moms*

\$45 per person

Prosciutto and Brie Benedict

thinly sliced prosciutto, brie cheese, tomato, poached eggs, herb Hollandaise, English muffin

Crab Niçoise

mesclun greens, asparagus, egg, red onion, potato, cherry tomato, cucumber, and champagne vinaigrette

Nutella & Strawberry French Toast

3 slices of griddled brioche with warm nutella, sliced strawberries and macadamia nuts

Prawn and Mussel Linguine

heirloom tomato ragu, spinach and asparagus

Porchetta Hash

tomatillos, onion, bell peppers and potatoes over medium eggs

Blackened Salmon

pistachio couscous, tomato relish and a pepperdoux (pickled red pepper) beurre blanc

Breakfast "Burrito" Crepes

chorizo, eggs, pepperjack, black beans, roasted red pepper coulis, salsa verde

Pepper Steak Bistro Filet

apricot chutney, roasted garlic mashed potatoes, sautéed spinach

Veggie Benedict

portobello mushroom, avocado, tomato, herb Hollandaise and poached eggs

Fried Chicken & Biscuits

country gravy and black pepper honey

Corkage \$20

plus 18% gratuity

Chef
Nick Alves

Sous Chef
Albert Sandoval

03-19-19