



## Mother's Day Brunch 2023

**\$65 per person**

### ~Starters~

*Our brunch is served with a buffet of sweet and savory breads, house-made jams and spreads, artisan cheeses, chef's selection of crêpes and quiches, fresh fruits, green salads, pasta salads, potato salads.*

### ~Entrées~

#### **Frittata Provençal**

*French ham, eggs, spring vegetables, Laura Chenel goat cheese, herbes de Provence and pistou*

#### **Crab and Asparagus Omelet**

*3 egg omelet with fresh blue and Dungeness crab and asparagus, topped with hollandaise*

#### **American Breakfast**

*two eggs any style, applewood smoked bacon and brioche French toast with pure maple syrup*

#### **Ratatouille and Spinach Omelet**

*3 egg omelet with classic vegetable medley and baby spinach, topped with hollandaise*

#### **Applewood Smoked Ham and Aged Cheddar Benedict**

*poached eggs on English muffin with applewood smoked ham, spinach and aged white cheddar, topped with hollandaise*

#### **Grilled Salmon Salad**

*fresh grilled salmon, mixed greens, cherry tomato, cucumber, asparagus, radish, carrots, and strawberry champagne vinaigrette*

#### **Marinated Petite Chateau**

*grilled chateau steak marinated in herbes de Provence, finished with a shallot red wine reduction with roasted marble potatoes and asparagus*

#### **Stuffed Portabella Mushroom**

*sautéed eggplant, zucchini, fennel and garlic mixed with herbed basmati rice and slowly baked inside a grilled and pesto marinated portabella mushroom*

#### **Saffron Marinated Chicken**

##### **Skewers**

*herb marinated chicken breast, mint and basil vinaigrette, herbed basmati rice and asparagus*

### ~Dessert~

*Chef's assorted mini desserts, including chocolate mousse, cookies, cheesecake, brownies and parfaits.*

**Corkage \$20**

*plus tax and 20% automatic service charge*

 = Vegan

 = Gluten-Free

 = Vegetarian

\*04/06/2023