

## Mother's Day Brunch

\$45 per person plus 20% gratuity

### ~ Starters ~ (choice of one)

~Dried Apricots, Strawberries,  
Goat Cheese~  
*sliced almonds, arugula,  
with rosé vinaigrette*

~Roasted Beet Soup~  
*with crème fraîche and estate chives*

~Baked Brie~  
*with fresh thyme and strawberry jam,  
toast add \$5*

~Dungeness Crab and  
Fine Herbs Salad~  
*with aioli, watermelon radish,  
house chips add \$5*

### ~Parfait~

*house granola, vanilla yogurt, mixed berries*

### ~ Entrées ~

(choice of one breakfast or lunch option ~  
breakfast items include potatoes and fruit)

~Smoked Salmon Benedict~  
*house-cured and smoked salmon,  
baby spinach, Hollandaise*

~Prime Rib Benedict~  
*slow-roasted prime rib, spinach,  
English muffin, Hollandaise*

~Crab and Asparagus Omelette~  
*Dungeness crab, asparagus,  
Hollandaise*

~Veggie Omelette~  
*artichokes, oyster mushrooms, spinach,  
spring garlic, arugula with caper aioli*

~Breakfast Plate~  
*applewood smoked ham, bacon or chicken  
sausage, two eggs, buttermilk waffle*

~Crepes "Madame"~  
*applewood smoked ham, brie and spinach  
stuffed crepes, Mornay sauce, poached egg*

**~Top Sirloin~**

*slow roasted garlic and herb crusted top  
sirloin with red wine and garlic beurre rosé,  
buttered mashed potatoes and ratatouille*

**~Chicken Breast "Cordon Bleu"~**

*hand-breaded and marinated chicken breast,  
ratatouille, roasted fingerling potatoes,  
mornay sauce*

**~Heirloom Tomato "Farcies"~**

*Heirloom tomatoes, zucchini, eggplant and  
artichoke sautéed with garlic and fennel,  
basmati rice, roasted pepper beurre blanc*

**~Seared Ahi Salad~**

*shaved radish, spoon spinach,  
toasted almonds, lime and ginger  
vinaigrette*

**~Petite Filet~**

*with ratatouille, roasted fingerling potatoes,  
Béarnaise sauce **add \$9***

**~ Desserts ~  
(choice of one)**

**~Chocolate Mousse~**

*traditional chocolate mousse, vanilla whip,  
toasted pistachios*

**~Lemon and Berry Tart~**

*lemon curd, vanilla whip,  
fresh berries*

**~Raspberry Sorbet~**

**~Espresso Pots de Crème~**

*espresso infused custard,  
chocolate covered espresso beans)*

**Corkage \$20**