



Mother's Day Brunch 2024

\$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, fresh fruits, green salads, pasta salads, potato salads.

~Entrées~

Jambon Frittata Provençal

French ham with 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

Breakfast Americaine

two eggs any style, applewood smoked bacon and brioche toast

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 an English muffin with applewood smoked ham, aged cheddar and baby spinach, topped with hollandaise

Salmon de Provence

marinated with Herbes de Provence seared salmon, roasted Yukon gold potatoes, asparagus, apricot jalapeno chutney, finished with martini cream sauce

Red Wine Shallot Petite Chateau

grilled chateau steak marinated in Herbes de Provence, finished with a shallot red wine reduction with roasted Yukon gold potatoes and asparagus

Vegetable Kabobs

grilled marinated vegetable kabobs, celebration rice pilaf, finished with pistachio pesto and Aleppo beurre blanc

Saffron Roasted Chicken

saffron and fine herb marinated airline chicken breast, mushroom and red rice hash, sautéed asparagus and truffle herb beurre blanc sauce

~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

*04/12/2024