

# Mother's Day Brunch

Adults \$60 / Children \$18 (order from the Children's Menu)

**A Glass of Champagne, Mimosa, Orange Juice, Soda or Coffee**

## **Beignets and Ambrosia**

*Fresh Seasonal Fruit with a Sweet Yogurt & and Home-Made Granola  
Served with a plate of our Puffy Beignets*

Choice of One Entrée

## **Surf and Turf**

*Blue Crab Cake, Poached Organic Egg, "Veuve" Hollandaise Sauce  
Braised Beef Short Rib, Port Wine Reduction, Baby Spinach  
Served with Mascarpone Parmesan Cheese Polenta*

## **Heirloom Cauliflower Frittata**

*Organic Eggs, Heirloom Cauliflower, Roasted Red Onion & Valbreso Feta Cheese.  
Served with a Mediterranean Salad and Artisan Toasted Sourdough.*

## **Miso Glazed Ahi Tuna**

*Seared Ahi Tuna with an Agave Miso Glaze served alongside a Gem Lettuce Salad with  
Chilled Grilled Yellow Bell Peppers, Roasted Macadamia Nuts, Heirloom Tomatoes, Mango,  
Avocado, Sugar Snap Peas, and Breadcrumb Croutons tossed in a Lemon Vinaigrette.*

## **Pan Roasted Salmon Egg Benedict**

*Two Organic Poached Eggs and Pan Roasted Salmon served over Wilted Baby Spinach,  
Chive Mascarpone & Artisan Rye Toast and topped with "Veuve" Hollandaise. Garnished with  
Fried Capers and Served with Rosemary Roasted Potatoes.*

## **Grilled Herb Chicken Sandwich**

*Herbs de Provence Grilled Chicken Breast, Cypress Goat Cheese, Crispy Onions, Baby Arugula  
Beefsteak Tomato, Avocado, Basil Pesto Aioli on French Baguette. Served with French Fries.*

## **Steak & Organic Eggs with Lemon Ricotta Pancakes**

*Chimichurri Marinated Skirt Steak served alongside Two Lemon Ricotta Pancakes topped with  
Lemon Curd, Blueberry Chutney & a Dusting of Powdered Sugar with Two Organic Eggs any Style.*

## **Shrimp Carbonara Pasta**

*Sauteed Pacific Shrimp and Crispy Pancetta with a Meyer Lemon Cream Sauce over Spaghetti.  
Garnished with Parmesan Cheese, Heirloom Cherry Tomatoes & Petite Basil.*

Plus sales tax & gratuity. Regular menu will not be offered 7:00 am – 4:30 pm.