



Mother's Day 2017 3 Course Brunch

The Breads:

Tina's Pecan Coffee Cake

...

Bacon Cheddar Gougeres

...

Whole Wheat Orange Muffins

...

(a gluten free option is available upon request)

The Fruits:

Fresh Fruit Cocktail in a Vanilla & Mint Scented Syrup
(strawberry, orange, grape, kiwi, pineapple, blueberry)

The Main Courses:

(choose one)

1) Grilled Capicola Eggs Benedict
with asparagus

or

2) Vanilla French Toast with Pure Maple Syrup and Butter
comes with Neuske's Applewood Smoked Bacon or Sausage
Links

or

3) Grilled Marinated Shrimp
with creamy polenta and rich tomato sauce

or

4) Grilled Pear, Hazelnut and Roquefort Salad
Organic Greens, Champagne Vinaigrette, Carrot, Tomato

Brunch Cocktails: \$8 .

Bellini Choices

made with Treveri Blanc de Blancs, WA.

Peach Passionfruit

Orange~Ginger

Strawberry Rhubarb

...

Bloody Mary

Tito's Vodka, Tomato, Spices,

Pickled Antipasti Skewer.

Half Salted Rim

...

Spanish Coffee

Brewin' Bear Coffee (Dundee, OR)

Spiced and Flamed Rim, Strong Rum,

Kahlua, Spiced Whipped Cream

...

Cherry Lime Fizz

Burnside Cherry Bomb Whiskey,

Mexican Sprite, Fresh Lime Juice

Some Extras:

1) 3 slices Neuske's Applewood Smoked Bacon ... add \$4

2) 2 Breakfast Sausage Links ... add \$3

.....

\$35 /person for Menu

Child Portions Available for \$15

Tina's

Mother's Day 2017
3 Course Brunch