

Mothers Day Brunch



FIRST COURSE

FARM EGG
FETA & BRUSSEL SPROUTS
DUCK CONFIT
GRANOLA & YOGURT
SEAFOOD SALAD

*HEN OF THE WOODS MUSHROOM, MADEIRA SABAYON
SHAVED SPROUTS, BULGARIAN FETA, PINE NUTS
CHARRED RAMPS, POTATOES
VANILLA YOGURT, HOUSE MADE GRANOLA
AVOCADO PUREE, NORA PEPPER*

SECOND COURSE

FRENCH TOAST
FRITTATA
FOREST CAESAR
RISOTTO
CHEESE BURGER

*FAMILY STYLE: BACON, HOUSE MADE SAUSAGE, CANNELLINI BEANS

CREME ANGLAIS, CINNAMON POWDERED SUGAR, BERRIES
TOMATO, GOAT CHEESE, SOFRITO, RED BELL PEPPER
PARMESAN DRESSING, CROUTONS, CHICKEN BREAST
PARMESAN, SPRING VEGETABLE
DOUBLE QUARTER POUNDER, CHEESE, SAUTEED
MUSHROOMS, CARMELIZED ONIONS, HOUSE SAUCE*

THIRD COURSE

ALMOND CAKE
CHOCOLATE POT DE CREME
LEMON SORBET

*FIG JAM
RASPBERRY BEET SORBET
FRESH FRUIT, CANDIED LEMON*

\$50 PER PERSON

\$20 CHILDREN *under 10*