

Mother's Day Brunch Sunday May 14th, 2017

Three Courses \$35

1st Course

Chilled White Gazpacho, Green Almonds, Pickled Strawberries, Cucumber

Local Baby Greens, Fennel, Radish, Cucumber, Tomato, Shallot Vinaigrette

Cornmeal Fried Green Tomatoes, Cilantro, Yuzu Kosho Aioli

Deviled Eggs, Smoked Paprika, Chive

2nd Course

Smoked Salmon, Local White Cheddar, & Scrambled Egg Tartine, Cherry Tomato, Chive Hollandaise

Local Egg Frittata, Cured Tomatoes, Mushroom, Spinach, Onion, Feta, Arugula Salad

Quiche, Spring Onion, Bacon, Gruyere, Baby Greens, Tomato, Cucumber, Sherry Vinaigrette

Braised Lamb Shank, Goat Cheese Polenta, San Marzano Tomato, Red Pepper, & Baby Onion Ragout

Pork Carnitas & Potato "Hash", Spring Onions, Peppers, Avocado, 63° Egg, Salsa Verde, Rye Crisp

Brown Butter & Chive Crusted Salmon, Sweet Pea Agnolotti, Baby Turnip, Radish, Parmesan Consommé

Whole Roasted NY Strip, Potato Boulangere, Spinach, Campari Tomato Confit, Béarnaise

3rd Course

Almond Financier Cupcake, Raspberry, Whipped Lemon Frosting, Nasturtiums

Blackberry Crisp, Coconut Ice Cream

Mexican Hot Chocolate Pot de Crème, Ancho Chili Pepper, Cinnamon, Whipped cream

Kids Menu

\$15

Entrée

Scrambled Eggs, Bacon, Potato

~Or~

Crisp Chicken Tenders, Fries, BBQ Sauce

Dessert

Homemade Brownie Sundae