

Menu subject to change based on availability

Mother's Day

Champagne Brunch

Basket of Home Baked Breakfast Breads, Choice of Appetizer & Entree, Dessert Sampler & Coffee or Tea, Champagne, Mimosa or Sparkling Cider for \$35

Appetizers (Choose One):

FRESH FRUIT SALAD

TOMATO BISQUE

with herbed croutons

CREAMY SPRING PEA SOUP

TRADITIONAL CAESAR SALAD

with romaine & radicchio, herbed croutons & parmesan cheese

Entrees (Choose One):

CEDAR PLANK BAKED SALMON

with basmati rice, asparagus, mushroom & bok choy saute, honey sriracha glaze

GRILLED ASPARAGUS SALAD WITH JUMBO SEA SCALLOPS

crisp prosciutto wrapped asparagus, arugula, pickled mushrooms & shaved parmesan with honey mustard dressing

LAMB BOLOGNESE OVER FRESH PAPPARDELLE

with Marscapone & mint

ROASTED CAULIFLOWER STEAK (VEGETARIAN)

with chickpeas, golden raisins, pistachios & coconut curry cream

STUFFED FRENCH TOAST

sour dough bread with mascarpone & nutella filling, toasted hazelnuts with country sausage

CRABCAKE EGGS BENEDICT

English muffin topped with crab & shrimp cake, poached egg & béarnaise sauce with crispy Idaho potatoes

STEAK & EGGS

4 oz strip steak, fried eggs with bearnaise & homefries

BREAKFAST BURGER

with Taylor ham, fried egg, sharp cheddar cheese on a country white roll

SAUSAGE, SPINACH & CROISSANT CASSEROLE

with wild arugula & homefries

TRUFFLE, WILD MUSHROOM, PROSCIUTTO, LEEKS & RICOTTA OMELETTE

with sausage & homefries

Children's Menu \$12

Includes Fruit Salad, Ice Cream, Beverage & One Entree:
Scrambled Eggs, Stuffed French Toast or Chicken Fingers

Many of our dishes have nuts or raw ingredients that some people may be sensitive to.

Please alert your server to any serious allergies.