

Mother's Day Brunch Celebration

58 per person (*exclusive of tax and gratuity*)
Sunday, May 8, 2016~ 11am to 2pm
live jazz trio, complimentary corsage for mom

choice of fresh juice: tangerine, orange, apple or pomegranate

bakery basket: crispy croissants, petite bran and seasonal berry muffins, cherry and apple danish, unsalted and honey butter

duet amuse bouche

smoked salmon, mini whole grain bagel, dill blossoms creme, pickled bermuda onion, sturgeon caviar & california sugar queen melon, local honeycomb, market berries

starter (choice of)

court bouillon-poached, santa barbara prawns, house-made cocktail sauce

california shrimp and crab chowder, house-made oyster crackers

heirloom tomatoes, hand pulled burrata, micro sprouts, fresh basil, evoo, 50 year balsamic

young spring asparagus and poached egg, shaved manchego cheese, sherry reduction

entrée (choice of)

classic benedict, country chino farm ham, hollandaise, english muffin, poached eggs, yukon potato hash

valencia orange scented french toast, raspberry mascarpone, toasted pistachio, vermont maple syrup

maine lobster omelet, two farm fresh eggs, citrus poached maine lobster, jumbo asparagus, little gems greens

southern fried chicken filet, cinnamon scented waffle, blueberry compote

croque madame, cured chino ham, gruyere cheese, soft poached egg, mornay sauce, mixed green salad

chilean seabass, white cheddar grits, white wine heirloom tomato ragu

grilled brandt farm petite filet, shoestring frites, mixed green salad, peppercorn or béarnaise sauce

dessert

strawberry butter biscuit shortcake, grand marnier whipped cream

freshly brewed Starbucks regular or decaffeinated coffee, or tea