

Mothers Day Brunch 2019 (\$45.00 per person)

First Course(choose one)

Cured Trout Toast, grilled bread, crème fraiche, dill, radish, pistachio

Roasted Beet Salad, arugula, cara cara orange, feta cheese, pepitas, orange thyme vinaigrette

Avocado Toast, grilled bread, tomato herb relish, pickled shallots, radish
add cured or smoked trout \$5

Braised Pork Cheek , roasted carrots, dried tomatoes, frisee, radicchio, black garlic vinaigrette

Spinach and Poached Egg, frisee, red onion, smoked bacon and grilled shallot vinaigrette

Biscuit and Turkey sausage gravy, pickled shallots, fried sage

Second Course(choose one)

duck confit

beluga lentils, carrots, celery, chimichurri, fried shallots, micro celery

grilled swordfish

potato confit, dried baby heirloom tomatoes, grilled fennel, petite hearts on fire, black garlic gastrique

Eggs Benedict

house roasted ham, english muffin, hollandaise, herb breadcrumbs, roasted potatoes

Grilled Shrimp and parmesan risotto

creamy parmesan risotto, zucchini, herbs, arugula basil pesto, olive oil

Corned Beef Hash

potato confit, roasted baby turnips, leeks, roasted beef stock, fried eggs horseradish
crème fraiche, fried shallots

hanger steak

togarashi, potato confit, braised kohlrabi, grilled spring onion, pickled fresno chili's,
kaffir lime veal reduction

Roasted Vegetable and Farro Risotto

Third Course(choose one)

strawberry trifle

marinated strawberries, pastry cream, vanilla sponge cake, whipped cream, lemon cookies

brioche bread pudding

brandy caramel sauce, milk crumble, vanilla ice cream

salted caramel pot de cream

brown butter caramel, whip cream, milk crumble, chocolate almond biscotti