

mother's day brunch

to start, served family style

house made granola with yogurt and fresh fruit
smoked salmon with herbed cream cheese and radish sprouts
assorted brunch pastries and breads
quiche with roasted red pepper, leeks and goat cheese
butter lettuce with candied bacon and blue cheese

entrée, choice between

gunthorp farms pork porterhouse with black eyed peas and red eye gravy, or
house made cavatelli pasta with fresh ricotta and spring vegetables, or
olive oil poached king salmon with asparagus and roasted mushrooms, or
eggs benedict with farm eggs, swan creek farm ham, artichoke and béarnaise sauce

sweets, served family style

blueberry clafouti
fresh fruit tart with vanilla cream
dark chocolate mousse with chocolate brownie

adults 39, children 20 gratuity will be added to parties of 6 or more

libations

raspberry bellini 10
raspberry puree, mathilde framboise, avinyo vi d'agulla

sepia mule 10
ginger infused vodka, fresh lime juice, ginger beer

french 75 12
hendrick's gin, fresh lemon sour, orange bitters, bugey
cerdon demi-sec sparkling rose

scot's snapper 12
hendrick's gin, tomato juice, lemon juice, talisker single
malt scotch, herb salt rim

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