

  
**Happy Mother's Day Brunch**

**Sunday, May 13, 2018**

**First Courses**

- Lobster and shrimp bisque
- Or
- Asparagus, leek and potato cream soup, scallion
- Or
- Caesar my way (vegetarian; anchovies available)
- Or
- Beet and crab salad with horseradish cream

**Second Courses**

- Salmon and asparagus tostada; guacamole, pico de gallo, tomato and jalapeno salsa, sour cream
- Or
- Shrimp, roasted pepper, pea and goat cheese frittata with a salad of Yukon potato, asparagus and shallot salad
- Or
- Very berry bread pudding French toast served with fruit salad and whipped cream
- Or
- Roasted tomato, mozzarella, basil pesto Quiche with mixed greens, crustini:
- Or
- Orecchiette pasta roasted chicken, roasted artichokes, asparagus, roasted tomatoes, and Parmesan cream
- Or
- Sauteed shrimp over roasted zucchini and roasted pepper, quinoa risotto with a mint vinaigrette
- Or
- Braised short rib with potato and leek, snow peas and Romesco sauce

**Dessert**

- Meringue with lemon curd and berries
- Or
- Chocolate mousse tart, white chocolate sauce, whipped cream and berries
- Or
- Buttermilk biscuit, berries and whipped cream

Coffee or Tea

**\$39.95 per person (service and tax not included)**  
 (19% service may be added for parties of 5 or more)

<p style="text-align: center;"><b>Beverages</b></p> <p>Acqua Panna—1 liter \$5          San Pellegrino—1 liter \$5          Fiji ½ liter \$3          Espresso \$3, Double \$5.75          Cappuccino \$3.75</p>	<p>Coke, Sprite, Ginger Ale, etc. \$2.50          Fresh squeezed OJ \$4/glass or \$12/liter          Tomato juice \$3/glass          Cranberry juice \$3/glass          Apple juice \$3/glass          Passion Fruit Iced Tea \$2.25</p>
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Thanks Mom!!!