



Happy Mother's Day

Celebrating Sunday May 13th, 2018

10:30am-4:30pm

\$55 per person

Brunch Menu:

Appetizers:

Please Choose One

~ Pan Toasted Brussel Sprouts ~

Gruyere Cheese Grit Cake, Pancetta, Sunny Farm Egg, Garlic Aioli, Red Wine Drizzle

Suggested Wine: Mourvedre-Grenache Rose, Love & Hope, Paso Robles, CA 2016 14

~ Pan Seared Day Boat Scallop ~

Brioche French Toast, Braised Spinach, Preserved Bergamot Lemon Puree, Tahitian Vanilla Butter

Suggested Wine: Gruner Veltliner, Leth, Steinagrund, Austria, 2015 12

~ Spring Salad ~

Mixed Local Greens, Rosemary Manchego, Strawberries, Marcona Almonds,
Pickled Cauliflower, White-Miso & Marjoram Vinaigrette

Suggested Wine: Viognier-Marsanne Blend, Treana, Blanc, Central Coast, CA, 2014 14

Entrees:

Please Choose One

~ Crispy Seared Pork Belly & Waffles ~

Carrot Cake Waffle, Braised Mustard Greens, Candied Pineapple, Maple Demi-Glace

Suggested Wine: Tannat, Garzon, Uruguay, 2014 12

~ Steak & Eggs ~

Grilled New York Strip, Coconut Milk Tamale, Sunny Side Farm Eggs,

Pea Puree, Pea Tendrils, Bordelaise, Vanilla-Balsamic Vinaigrette

Suggested Wine: Zinfandel, 1000 Stories, Bourbon Barrel Aged, Mendocino, CA, 2015 14

~ Maryland Style Jumbo Lump Crab Cakes ~

Garlic Toasted Fingerling Potatoes, Fried Green Tomatoes, Poached Farm-Eggs, Lime Zested Hollandaise

Suggested Wine: Chardonnay, Meiomi, Monterey-Sonoma-Santa Barbara, CA, 2016 11

~ Salmon Eggs Benedict ~

Maple & Soy Marinated Atlantic Salmon Filet, Poached Farm-Eggs,

Wilted Arugula, Cheddar-Chive Scones, Horseradish Hollandaise

Suggested Wine: Merlot-Zinfandel Blend, Josh Cellars, Legacy Red, Hopland, CA, 2015 14

~ Coriander Dusted Grilled Gulf Shrimp ~

White Corn Pudding, Yukon Gold Potato Rosti, Two Farm Eggs Your Way, Pink Grapefruit Butter

Suggested Wine: Sauvignon Blanc, Decoy, Sonoma County, CA, 2016 11

Desserts:

Please Choose One

~ Ruby Red Grapefruit Tart ~

Blackberry Caramel Cream, Matcha Marshmallow, Fennel Pollen Glaze

Suggested Wine: Late Harvest Chardonnay-Sauvignon Blanc Blend, Franz Haas, Manna 2011 16

~ Tiramisu ~

Strawberry Custard Sauce, Espresso Syrup, Whipped Cream

Suggested Wine: Ben Ryè, Donna Fugata, Passito Di Pantelleria, 2014 23

~ House Made Bomboloni ~

Custard Filling, Lavender Honey, Vanilla Sea Salt, Espresso Gelato

Suggested Wine: Inniskillin, Icevine, Vidal, Niagra Peninsula, 2015 25

Executive Chef: Russell Braitsch

A 20% Gratuity will be added to Parties of 6 or more

Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of food borne illness