



Cheers to Mom

Sunday, May 14, 2023 | 10:00am - 3:00pm | 3 courses prix fixe \$48

FROM THE BAR

GLASS \$6 | CARAFE \$24

CRÚ MIMOSA

*ruffino prosecco
grovestand orange juice*

BLOOD PEACH BELLINI

*moscato d'asti
blood peach purée + lemon*

BELLINI CIPRIANI

*ruffino prosecco
white peach purée*

DOMAINE CHANDON BRUT ROSÉ

\$14 glass | \$55 bottle

MOËT & CHANDON BRUT IMPÉRIAL

\$22 glass | \$85 bottle

STARTERS

AVOCADO TOAST

cherry tomatoes + onions + sprouts + sea salt + evo

ROASTED ASPARAGUS & BURRATA SALAD

baby arugula + artichoke hearts + lemon basil evo

SMOKED SALMON DEVILED EGG TOAST

pickled red onion + shaved radish + microgreens

GOAT CHEESE BEIGNETS

fresh berry compote + organic honey + chocolate sauce

ENTRÉES

ROASTED BEEF TENDERLOIN & EGGS

scrambled eggs + heirloom tomatoes + rosemary yukon potatoes

CRAB CAKE BENEDICT

poached eggs + baby spinach + herb hollandaise + rosemary potatoes

MAINE LOBSTER & SAFFRON RISOTTO

poached egg + asparagus + herb hollandaise

HERB ROASTED SALMON

broccolini + sweet corn + english peas + lemon butter sauce

DESSERTS

CHOCOLATE MOLTEN LAVA CAKE

vanilla whipped cream + raspberry sauce

NY STYLE CHEESECAKE

fresh peach + blueberry compote

BUTTER TOASTED LEMON POUNDCAKE

blueberry compote + lemon curd