

Cheers to Mom

Sunday, May 12, 2024 | 10:00am - 3:00pm | 3-Courses

prix fixe \$48



FROM THE BAR GLASS \$8 | CARAFE \$30

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

WHITE ASPARAGUS & BURRATA SALAD
golden beets + sugar snap peas + 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

PARMESAN CRUSTED SEA BASS
broccolini + sweet corn + tomato 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