

Mother's Day BRUNCH

Your choice of Mimosa or Fresh Orange, one starter, one second course and dessert.

\$45 per person

STARTERS

(Choose 1 item)

1/2 Dozen Fanny Bay Oysters– green apple mignonette, pepper-vodka and horseradish cocktail sauce, chimichurri 15

Oysters Rockefeller- ½ dozen Beau Soleil Oysters, spinach, pepperade, pastis, herb bread crumbs

House Cured Gravlax Crostinis- jalapeno-herb goat cheese, fried caperberries, hard-boiled egg, pickled red onion, toasted bagel wedges

Crunchy Hazelnut Granola Parfait- organic yogurt, fresh fruit, raspberry-vanilla Chantilly cream

“Shrimp and Grits”- rock shrimp, andouille sausage, pepperade, aged white cheddar fondue

Warm Spinach Salad-spiced walnuts, bleu cheese, pistachio pesto, pancetta-herb vinaigrette

Empanadas-manchego cheese and truffle oil

Crispy Goat cheese-green apple ceviche, arugula, sweet balsamic

(over)



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SECOND COURSE

(Choose 1 item)

Ranch Style- Mexican chorizo, tomatillo sauce, corn tortillas, charred guacomole, queso fresco, salsa roja, black beans, 2 eggs any style

Amoretti French Toast- peaches, toasted almonds, marscapone, Vermont maple syrup

Ricotta Pancakes- Strawberry-rhubarb compote, raspberry-vanilla Chantilly cream, Vermont maple syrup

Short Rib Hash and Eggs- Braised short rib, Yukon potatoes, 2 eggs any style

Green Onion Ciabatta "Eggs Benedict" truffled hollandaise, choice of spinach and avocado, gravlax, or housemade Canadian Style bacon, fries with chipotle aioli

Farmer's Market Soft Scramble- broccolini, roasted peppers, zucchini, caramelized onions, spinach and goat cheese, patatas bravas will add other seasonal veg as we get closer to the date

Ahi Tuna Nicoise- saffron poached potatoes, haricot vert, kalamata olives, tomatoes, capers, egg, Dijon vinaigrette

Steak Frites and Eggs- 2 eggs any style, truffled hollandaise, sautéed spinach with roasted garlic, frites

DESSERT

House-made dark chocolate bark with organic strawberries

