

MOTHER'S BRUNCH

2022

*Offered at \$45 per guest
Please select one option from each course*

STARTER

Fresh Fruit *gf, v*

sliced fruits accompanied by vanilla bean whipped cream

Mediterranean Quiche

a savory custard tart filled with tomatoes, onions, capers, artichoke, spinach, peppers and feta cheese and spices of the Mediterranean with Romesco sauce

SECOND

Caesar salad

chopped hearts of romaine dressed in creamy Caesar with croutons and parmesan

Hungarian Mushroom Soup *v,*

crimini & button mushrooms joined in a creamy broth with flavors of dill and paprika

Sesame Hummus *gf, v*

paired with feta, pickled vegetables & tortilla chips

MAIN

Beef Short Rib

Slow roasted with red wine & served aside mashed Yukon potato, grilled vegetables & cranberry demi-glace

Smoked Salmon Frittata *gf*

In-house smoked fresh salmon, vegetables & goat cheese frittata, served over hash browns with sour cream & chives

Spring Garden Penne *v*

Fresh spring vegetables sautéed together with garlic in a light butter parmesan sauce. Flavors of pesto, lemon and balsamic

Dungeness Crab & Salmon Cake Benedict

Hand breaded cakes fried & served beneath two poached eggs. Served with hash browns and finished with hollandaise

DESSERT

Strawberry Cheesecake

Cinnamon Roll

Chocolate Dipped Coffee Cake

'gf' signifies gluten free item 'v' signifies vegetarian item