

# Mother's Day

## Champagne Brunch

Includes champagne, mimosa or sparkling cider, baked breakfast breads, choice of appetizer & entree, dessert sampler & coffee or tea for \$40.

### Appetizer

(choose one)

#### Yogurt Berry Parfait

Greek yogurt with fresh berries & house made granola

#### Wild Mushroom Arancini

With pickled mushrooms & garlic aioli

#### Avocado Toast

House cured salmon, avocado & horseradish cream cheese on ancient grain bread

#### Caesar Salad

Romaine & radicchio, herbed croutons & parmesan cheese

#### Tomato Bisque

With herbed croutons

#### Spring Pea Soup

Creamy with blue crab

### Entree

(choose one)

#### Cedar Plank Salmon

Grilled, with honey sriracha glaze, wild rice pilaf & grilled broccoli

#### Grilled Asparagus Salad with Jumbo Sea Scallops

Prosciutto wrapped asparagus, arugula, pickled mushrooms & shaved parmesan with honey mustard dressing

#### Stuffed French Toast

Sourdough bread with marscarpone & nutella filling, topped with toasted hazelnuts, side of country sausage

#### Eggs Benedict

Buttermilk biscuit topped with smoked ham, poached egg & brown butter hollandaise, side of breakfast potatoes

#### Breakfast Burger

With Taylor ham, fried egg & sharp cheddar cheese on a country white roll

#### Roast Mushroom & Leek Quiche

With bibb salad, honey dijon dressing

#### Scrambled Egg Crepe

With chevre, chives & hollandaise

#### Filet of Beef

With garlic mashed potatoes, asparagus, mushroom ragout & truffle butter (+\$5)

### Dessert

#### Dessert Sampler

Strawberry lemon bar, chocolate zucchini cupcake with chocolate ganache, cappuccino meringue tart & mango lime cheesecake bite

GF Please tell your server if you need this dish prepared gluten free.

MANY OF OUR DISHES HAVE NUTS OR RAW INGREDIENTS THAT SOME PEOPLE MAY BE SENSITIVE TO. ALERT YOUR SERVER TO ANY SERIOUS ALLERGIES.