

## Mother's Day Brunch

SUNDAY, MAY 11<sup>TH</sup> 2025

## -welcome mimosa-

sparkling wine, fresh orange juice, grand marnier  
(one per person upon arrival)

## -bakers table-

freshly baked butter croissants & pain au chocolat  
assorted homemade scones, danishes & muffins  
whole wheat, sourdough, english muffins, mini bagels  
house smoked salmon, cream cheese, traditional garnishes

## -raw bar/cold station-

hog island oysters, lemon wedges, shallot-cucumber mignonette  
b.y.o. poke: bamboo rice, spicy tuna, marinated salmon, crab salad  
toppings: mango, beets, ginger, edamame, pineapple, scallions, jalapeños  
sauces: spicy mayo, curried cilantro cream, chef's signature ponzu  
thai rice noodle salad, mint, cilantro, sesame seeds, chili-lime vinaigrette  
ceviches: shrimp ceviche with chipotle & peruvian-style halibut ceviche with cucumber and radishes

## -carving station-

slow-roasted prime rib  
sauce bordelaise, green peppercorn & horseradish cream

## -build your own omelette station-

farm-fresh eggs, caramelized onions, peppers, diced tomato, ham  
sausage, bacon, cheddar, pepper jack, swiss cheese  
breakfast potatoes, apple-wood smoked bacon, chicken-apple sausage

## -brunch station-

vintner's eggs benedict, fra'mani rosemary ham, preserved lemon hollandaise  
mediterranean egg casserole, scrambled eggs, rustic tomato salsa, parsley, cilantro, queso fresco  
belgian waffles, mixed berries, maple syrup  
chilled cherry-tomato gazpacho  
little gem, shaved fennel, arugula, orange segments, hearts of palm, chardonnay vinaigrette  
heirloom tomato "panzanella", arugula, cucumber, olive oil focaccia, mozzarella bocconcini, estate-grown basil  
vintner's potato au gratin & robuchon-style mashed potatoes  
pacific halibut with warm olivada  
grilled chicken breast, fried capers, rosemary, lemon cream sauce  
lamb tagine, apricots, smoked tomato, cinnamon, mint  
cous cous, golden raisins, toasted pine nuts, basil, preserved lemon  
grilled asparagus, cabernet sauvignon vinaigrette, parmigiano-reggiano

## -kids station-

chicken fingers  
mac & cheese  
tater tots

## -grand finale-

dessert table: assorted mini macaroons, tiramisu, cheesecakes, fruit verrines

\$125 per person

(menu includes freshly brewed coffee, teas, soft drinks, and freshly squeezed orange juice)