

Mother's Day

FIRE
10 AM—2 PM

BREAKFAST

BLUEBERRY CHEESECAKE PANCAKES \$14
VANILLA CHANTILLY, GRAHAM CRACKER STREUSEL

SMOKED SALMON STRATA \$18
SCALLIONS, CREAM CHEESE,
CHERRY TOMATO

TRADITIONAL BENEDICT \$17
SMOKED CANADIAN BACON, HOLLANDAISE

CHORIZO BENEDICT \$18
GREEN CHILI HOLLANDAISE, COTIJA

RASPBERRY & MASCARPONE CREPES \$14
MACERATED RASPBERRIES, LEMON CRÈME

ASSORTED PASTRY BASKET \$10

MARKET FRESH FRUIT \$8

ENTRÉE

RED BIRD FARMS CHICKEN CAPRESE \$15
TOMATO JAM, BASIL AIOLI,
BUFFALO MOZZARELLA, ARUGULA

***CROQUE MONSIEUR/ MADAME \$15/17**
APPLEWOOD HAM, MORNAY, GRUYÈRE,
SOURDOUGH/ FRIED EGG

LEMON THYME CHICKEN FARFALLE \$22
ROASTED MUSHROOMS, ASPARAGUS, ENGLISH
PEAS, CHERRY TOMATOES, NATURAL PAN JUS

GARDE MANGER

PROSCIUTTO & MELON SALAD \$14
PETITE GREENS, PINE NUTS, FRESH MOZZARELLA,
AGED BALSAMIC

BABY ICEBERG WEDGE \$12
CANDIED BACON, POINT REYES BLUE CHEESE,
ASIAN PEAR, OVEN ROASTED TOMATOES, SPICED
WALNUT, GREEN GODDESS DRESSING

BLACK & BLUE \$18
GRILLED STEAK, ROMAINE, EGG, FRAZZLED ONION,
CHERRY TOMATOES, CELERY, MAYTAG DRESSING

HERB CRUSTED LAMB FLATBREAD \$22
ARUGULA, TZATZIKI CREAM CHEESE,
PICKLED ONION, AGED BALSAMIC

SWEETS

SANGRIA CAKE \$10

BERRY BUTTERCREAM,
RED WINE GASTRIQUE,
SEASONAL FRESH BERRIES

CHOCOLATE PEANUT BUTTER TART \$10

DARK CHOCOLATE CREAMEUX,
CANDIED PEANUTS,
RASPBERRY CRISPS

\$20 **BOTTOMLESS**
MIMOSAS

