

MOTHER'S DAY

3 COURSE BRUNCH SELECT: 1 starter, 1 entree, 1 dessert
ocean view dining /60
street side dining /50

Prager Brothers **Artisanal Bread**, house made spreads /2 per person
Basket of **Pastries** /12

STARTERS

Bay Scallop and Corn Fritters, béarnaise, mustard greens

Fresh Berries, fennel pollen yogurt, puffed grain granola, sorrel, basil, mint

Chilled Spring Pea Soup, smoked ham, radish, mint, black truffle

Grilled Asparagus, Salanova lettuces, hazelnut, farmers' market tomatoes, berbere spice vinaigrette

Chino Farms Lettuces, tangerine "louie" dressing, local stone crab

Lobster Quiche, peas, green garlic

Smoked Salmon Toast, everything spice, cream cheese, chive, lemon

ENTRÉES

French Toast, Chino Farms strawberries, Meyer lemon cream

Baja Shrimp Omelette, rajas, jack cheese, avocado salsa, crème fraîche

Eggs Benedict, Canadian bacon, Meyer lemon hollandaise, home fries

Grilled Salmon, mushroom risotto, fava beans, nettle chimichurri, spring herbs

Pasture Bird Farms Roasted Chicken, green garlic-spaetzle, glazed turnips, Chino Farms broccoli, preserved kumquat

Roasted Cauliflower, heirloom grains, green curry, marcona almond, pickled raisin, Chino Farms collard greens

Short Rib Hash, soft egg, mushrooms, red wine sauce, parsley

Chilaquiles, soft egg, queso fresco, pickled onion, cilantro

DESSERTS

Doughnuts & Dips, cream cheese frosting, coconut caramel, carrot cake spread, spiced walnuts and pecans

Sorbets, fresh fruit accompaniments

Rhubarb & Grapefruit Pound Cake, chamomile olive oil ice cream, toasted honey marshmallow, crème fraîche

Chino Farms Strawberries, angel food cake, dulce de leche ice cream, malted milk anglaise, Valrhona Strawberry Inspiration Chocolate

Dietary restrictions happily accommodated upon request
Menu items subject to change and availability.

*A **4% surcharge** will be added to each bill to help cover increasing costs and in support of increased wages for all of our dedicated team members