

MOTHER'S DAY BRUNCH

\$130 per person

Tax & gratuity not included

COLD SET

Caprese Salad (D, V, GF) | Fior di Latte, Heirloom Tomatoes, White Balsamic Vinaigrette, Basil

Beef Carpaccio (D, F, GF) | Anchovy Aioli, Parmesan Cheese, Capers, Pickled Onions

Gem Lettuces (D, V) | Herbs, Mint Crumbs, Radishes, Green Goddess, Pickled Fresno Chiles

Delta Asparagus (D, E, GF, V) | Italian Vinaigrette, Pea Leaves, Egg, Radishes, Croutons, Robiola Cheese

Sheep's Yogurt Parfait (D, T, SS, V) | Granola, Italian Honey, Berries

Frittata (E, GF) | Tomato Confit, Herbs, Garlic Aioli

Cheese and Charcuterie (D) | Jams, Pickles, Mustards, Grilled Bread, Crackers

Raw Bar Display (S, F, D, GF) | Prawns, Oysters, Grilled Calamari, Lemons, Cocktail Sauce, Mignonette

ENTRÉE SELECTIONS

Grilled Halibut (F) | Fregola, Tomato Sotto, Olive Salsa Verde

Charred Filet (D, E, GF) | Pizzaiola, Escarole, Sunny Side-Up Egg, Porcini Butter

Frenchie Omelette (E, D, GF) | Black Truffle, Mixed Greens, Mustard Vinaigrette

Conchiglie (D) | Vodka Sauce, Basil Crumb, Parmesan, Sheep's Milk Ricotta

Brioche French Toast (D, T) | Caramelized Apples, Candied Hazelnuts, Whipped Crème Fraîche

Chicken and Waffles (D) | Cornmeal Waffle, Stewed Berries, Lavender Honey, Crispy Chicken

Caraflex Cabbage (VG, GF) | Fennel Jam, Pickled Raisins, Calabrian Chile Oil, Salmoriglio

DESSERT

Tiramisù (D) | Savoiardi, Mascarpone, Marsala, Espresso, Dark Chocolate

Crostata Della Nonna (D, T) | Pastry Cream, Frangelico Ice Cream

Strawberry Panna Cotta (D, GF) | Pomegranate Liqueur, Vanilla Bean

Ricotta Cheesecake (D, GF) | Preserved Stone Fruit, Whipped Sour Cream

D - Dairy E - Egg F - Fish S - Shellfish T - Tree Nut SB - Soy
SS - Sesame Seed GF - Gluten Free V - Vegetarian VG - Vegan