

# Mother's Day Brunch

SUNDAY MAY 11, 2025 | LIVE MUSIC | SEATINGS FROM 11AM-2PM

## SALAD & DISPLAY STATION

Seasonal Fruit Display  
Cheese & Charcuterie Display  
Assorted Fresh Baked Breads  
Little Gem Salad | *Cherry Tomato, Radish, Cotija, Citrus Vinaigrette*  
Baby Beet Salad | *Crumbled Goat Cheese, Pomegranate Vinaigrette*  
Roasted Baby Carrots | *Chimichurri, Zaatar*

## CHEF'S GRAND SHELLFISH BAR

Locally Sourced Oysters on the Half Shell, Poached Prawns, Snow Crab Claws  
*Kosho Cocktail Sauce, Dijonnaise, Mignonette, Lemons, Hot Sauce*  
*Monterey Bay Seaweed*

## CARVING STATION

Herb Crusted Leg of Lamb  
*Cucumber Raita, Mojo Verde, Grilled Pita Bread & Naan*

## CHAFER STATION

Grilled Salmon | *Sauteed Spinach, Lemon White Wine Sauce*  
Butternut Squash Ravioli | *Brown Butter Cream Sauce, Sage*  
Coq au Riesling | *Guanciale, Wild Mushrooms, Field Herbs*  
Moroccan Couscous | *Cilantro, Sumac, Meyer Lemon*

## BREAKFAST SELECTIONS

Belgian Waffles | *Macerated Berries, Chantilly Cream*  
Scrambled Glaum Ranch Eggs  
Hobbs' Bacon & Breakfast Sausage  
Confit Marble Potatoes

## BREAKFAST PASTRIES DISPLAY

Assorted Freshly Baked Pastries, Croissants, Danishes, Muffins, Donuts and More

## DESSERT STATION

Chocolate Opera Cake, Mini Cheesecakes, Macarons, Petit Fours and Cookies

COMPLIMENTARY GLASS OF CHAMPAGNE FOR ALL  
MOTHERS DINING WITH US ON MOTHER'S DAY

ADULTS \$95 | KIDS 5-13 Yr \$45 | KIDS UNDER 5 Yr COMPLIMENTARY

*Pricing Above is Subject to Tax & 24% Service Fee*

FOR RESERVATION PLEASE CALL 650-857-0787

