

BRUNCH



# Happy Mother's Day!

Sunday, May 11<sup>th</sup>, 2025

*Aperitif \$13*

**BERRY SPRING BRAMBLE**

*- First Course -*

*Choice Of*

**CAPRESE**

Slow Roasted Tomato | Fresh Mozzarella | Pistachio Pesto | Basil Oil

**MIXED GREENS SALAD**

Green Apples | Goat Cheese Crumbles | Candied Pecans | Champagne Vinaigrette

**TUSCAN-STYLE PANZANELLA SALAD**

Grilled Crunchy Sourdough | Arugula | Pepperoncini | Pine Nuts | English Cucumber  
Smashed Tomato | Pecorino Toscano | Red Wine Vinaigrette

**CAULIFLOWER BISQUE**

*Caucchioli Prosecco*

*Add-On For the Table...*

**HAND PULLED MOZZARELLA**

Garlic Buttered Toast | EVOO | Sea Salt | Cracked Pepper  
~ \$8 Supplement ~

**"CACIO E PEPE" DEVEILED EGGS**

White Truffle Oil | Kewpie | Parmigiano-Reggiano  
~ \$8 Supplement ~

*- Second Course -*

**SEASONAL CHEESE & SALUMI BOARD**

Prosciutto | Assorted Melons | Marcona Almonds | Artisanal Crackers

*La Nerthe Rosé*

*- Entrée -*

*Choice Of*

**GARDEN FRITTATA WITH CHIVE CREMA**

**NUTELLA-STUFFED FRENCH TOAST**

Vanilla Bean Chantilly

**CARNAROLI "KING RISOTTO" (V)**

English Peas | Herb Salad | Pecorino Romano  
Toasted Pine Nuts | Meyer Lemon Creme Fraiche

**HERB-CRUSTED ORA KING SALMON**

Cherry Tomato-Cucumber Salad

**CAST-IRON BEEF FILET MIGNON**

Grilled Asparagus

~ \$20 Supplement ~

*Light Horse Cabernet Sauvignon*

*- Dessert -*

*Choice Of*

**MISSISSIPPI MUD PIE**

Nutella Torte | Cocoa Nibs | Chocolate Ganache | Vanilla Chantilly

**RICOTTA CAKE WITH ORANGE AND ALMOND**

\$54.95 PER PERSON + 20% GRATUITY + TAX

++ \$29.95 Optional Wine Pairings

Thank You For Dining With Us!