

MOTHER'S DAY BRUNCH

SUNDAY MAY 10, 2026

11-2:30pm // 4-7pm a la Carte Dinner Menu

\$75 set menu – Includes a complimentary mimosa or glass of Prosecco for all mothers

(no substitutions)

**vegetarian & vegan options available*

APPETIZER

Choice of one:

LOBSTER BISQUE – parsley oil, butter poached lobster, sweet pepper conserva

CAESAR – romaine, crouton, classic caesar dressing

PEAR SALAD – field greens, moscato poached pear, toasted walnuts, goat cheese, moscato vinaigrette

BURRATA – cow’s milk burrata, pistachio, roasted beet, blood orange

SMOKED SALMON – focaccia crostini, red onion, capers, herb cream cheese

ESCARGOTS – sautéed garlic, tomato, red pepper flake, parsley white wine, garlic focaccia crostino

EGGPLANT PARMIGIANA – eggplant, San Marzano tomato sauce, mozzarella, basil, parmigiano

ENTREE

Choice of one:

FRENCH TOAST – lemon mascarpone cream, mixed berries

BRACIOLA – rolled veal skirt steak, prosciutto, beef & San Marzano tomato ragù, w/ricotta gnocchi

N.Y. STRIP STEAK – NY strip, herbed potato, sweet onion and tomato conserva

CRAB BENEDICT – poached eggs, house-made focaccia, hollandaise, herbed potato, spinach

SALMON – pan roasted salmon, grilled asparagus, hollandaise

RIGATONI – beef & veal bolognese, smoked mozzarella

TORTELLINI – housemade spinach & ricotta filled pasta, piennolo tomato sauce

LOBSTER RAVIOLI – housemade lobster filled pasta, lobster cream blush sauce

DESSERT

Choice of one:

TIRAMISU – mascarpone, spongecake, coffee ice cream, espresso crema

TORTA DI RICOTTA – ricotta cake, poached berries, vanilla gelato

CIOCCOLATO – chocolate cake, toasted hazelnuts, chocolate ice cream, chocolate butter cream, meringue

PISTACHIO CHEESECAKE – toasted pistachio, candied orange zest, fresh mint, whipped cream

BERRIES & CREAM – mixed berries and chantilly cream

SIDES – 8 each

applewood smoked bacon / herbed potatoes / roasted cauliflower / sautéed spinach

KIDS MENU (Under 12)

\$25 set menu

ENTREE (Choice of one)

FRENCH TOAST – shaved chocolate, whipped cream

TWO EGGS – scrambled, bacon, potatoes, toast

CHICKEN FINGERS – roasted potatoes

SPAGHETTI – meatballs, marinara

DESSERT

Ice cream

Mothers Brunch Beverages

COCKTAILS

Mimosa - 15	Passionfruit Mimosa - 18
Peach Bellini - 17	Cold Brew Negroni - 18
Grey Goose Bloody Mary - 18	Cappuccino Martini - 18

FEATURED FLIGHT #911 SPARKLING BRUNCH COLLECTION

WINE TASTING — 1.5 oz taste of each wine **\$39—**

#230 Riesling/Pinot Gris “Cremant d’Alsace” Cui Cui (France) 18 // 90

- **Peach Bellini “Tradizionale”**
- **Passionfruit Mimosa**
- **Pomegranate Hibiscus Mimosa**

#74 Lambrusco Rosso dell’Emilia, Lini 910 nv (Italy) 16— // 80—

WINE (glass/bottle)

Pecorino “Abruzzo~Hydria” Antonini ’24 (Italy) – 18/90
Sauv Blanc “Touraine, Loire” Domaine de la Potine ’23 (France) – 17/85
Chardonnay “San Luis Obispo” Clos Julien ’23 (CA) – 18/90
Pinot Grigio “Colli Orientali~Friuli” Terlato ’23 (Italy) – 22/110
Riesling “Kabinett~Mosel” Nik Weis ’22 (Germany) – 19/95
Catarratto “Lù-Siciliane” Animoso Corleonese ’22 (IT) – 18/90
Pinot Noir “Red Hill, Douglas County” Benoni ’24 (OR) – 19/95
Barbera d’Asti, Martinenga/Marchesi di Gresy ’23 (Italy) – 18/90
Sangiovese “Chianti Classico” Castello Bossi ’22 (Italy) – 25/125
Cabernet Sauvignon “Napa” Aviary Vineyards ’20 (CA) – 17/85
Montepulciano 85/Aglianico 15 “Ramitello” Majo Norante ’20 (Italy) – 22/110
Shiraz “Paarl” Babylonstoren ’22 (So. Africa) – 18/90
Zinfandel/Cab Sauv “Andosol~Napa” Ink Grade ’18(CA) – 22/110

See our full wine list for additional selections and Wine Tasting Flights

FEATURED FLIGHT #408 RIESLING ROULETTE \$42—

- 61 Riesling** “Troocken~Mittelrhein”
Ratzenberger ’21 (Germany) 16//80-
- 1 Riesling** “Troocken~Rheingau”Leitz ’22(Germany)16-//80-
- 7 Riesling** “Kabinett~Mosel”Nik Weis ’22 (Germany)18-//90-
- 42 Riesling** “d’Alsace~Réserve”G. Lorentz ’22 (France)18-//90-
- 63 Riesling** “Good Karma~Finger Lakes”
Red Tail Ridge ’22 (NY) 15- // 75-

FEATURED FLIGHT #801 FLIGHT NOIR \$42—

- 60 Pinot Noir Rosé**, Element[AL] ’22 (CA) 14- // 70-
- 23 Pinot Noir** “Reuilly, Loire-Le Petit” Renaudat ’24 16-//80-
- 93 Pinot Noir** “California” Séance ’22 (CA) 15- // 75-
- 27 Pinot Noir** “Willamette” GreenWing ’23 (OR) 17- // 85-
- 32 Pinot Noir** “Red Hill, Douglas County”
Benoni ’24 (OR) 19- // 95-

COFFEE

Espresso – 4.25 // Cappuccino – 5.5 // Coffee – 3.5 // Hot Tea - 4

JUICES

Orange / Grapefruit / Pineapple / Cranberry - 4
Soda - 4 / Iced Tea - 4