

MOTHER'S DAY BRUNCH MENU

sunday, may 10th 2026

-EYE OPENER MIMOSA-

one welcome drink of sparkling wine, and freshly squeezed orange juice

-BAKERS TABLE-

homemade cinnamon rolls
butter croissants & pain au chocolat
freshly baked scones
assorted danishes & muffins

-RAW BAR -

hog island oysters, hogwash & shallot mignonette
b.y.o. poke: bamboo rice, spicy tuna, marinated salmon, shrimp, kanikama
toppings: mango, beets, ginger, edamame, pineapple, scallions, jalapeños
sauces: spicy mayo, curried cilantro cream, chef's signature ponzu
ceviches: shrimp ceviche with chipotle, peruvian-style halibut ceviche with aji rojo

-COLD STATION -

chilled spring pea soup, meyer lemon, basil
little gem & fennel salad, orange segments, hearts of palm, chardonnay vinaigrette
baby tender greens, hearts of palm, cucumbers, roasted peppers, sliced radishes, preserved lemon oil
grilled asparagus, cabernet sauvignon vinaigrette, parmigiano-reggiano

-BREAKFAST STATION-

farm-fresh eggs, caramelized onions, peppers, diced tomato, ham
simple farm-fresh eggs scrambled
sausage, bacon, cheddar, pepper jack, swiss cheese
breakfast potatoes, apple-wood smoked bacon, chicken-apple sausage
whole wheat, sourdough, english muffins, mini bagels
gravlax salmon with traditional garnishes
vintner's eggs benedict, fra'mani rosemary ham, lemon hollandaise

- LITTLE WINEMAKERS STATION-

homemade butter buns
belgian waffles, maple syrup, blueberries
mac n'cheese
tater tots

-HOT STATION-

pacific halibut with warm olivada
grilled chicken breast "cacciatore"
lamb tagine, cous cous, apricots, smoked tomato, cinnamon, mint

-CARVING STATION-

slow-roasted prime rib with sauce bordelaise, green peppercorn & horseradish cream
robuchon-style mashed potatoes

-GRAND FINALE-

assorted mini eclairs, terrines, mini cakes & macaroons
cheese blintzes, strawberry-mint compote
mini cheesecakes

\$145 per person

A 20% gratuity will be added to all parties. A 3% BOH service charge will be added to the food portion of each check.

Our menu does not list every ingredient used in the preparation of our dishes. If you have any food allergies or intolerances, kindly inform your server when placing your order. Our kitchen is not gluten free or vegan. Consuming raw or undercooked meats poultry, seafood, shellfish, or eggs may increase the risk of foodborne illnesses.