



MOTHER'S DAY BRUNCH 2009

\$35.00 per person

FIRST COURSE

(choice of)

CHILLED DELTA ASPARAGUS SOUP

VANILLA-CRÈME FRAÎCHE, MARCONA ALMONDS

**GOAT CHEESE FRITTER, PICKLED RUBY BEETS,
TOASTED HAZELNUTS, FRISEE SALAD**

GARIBALDIS SALAD

SWEET LETTUCES, GORGONZOLA, SPICED PECANS,
FUJI APPLES, WHITE BALSAMIC VINAIGRETTE

GREEK YOGURT PARFAIT

HOUSE MADE GRANOLA, MARSHALL FARMS HONEY, FRUIT

DUNGENESS CRAB LOUIS

HEARTS OF ROMAINE, CAPER BERRIES, MEYER LEMON

MAIN COURSE

(choice of)

CHILAQUILLES

SCRAMBLED EGGS, BLACK BEANS, CRÈME FRAICHE, PICO DE GALLO

SOURDOUGH FRENCH TOAST

BLACK PEPPER BACON, STRAWBERRIES, WHIPPED CREAM

HOUSE MADE SAUSAGE FRITTATA

CALABRIA PEPPERS, BLOOMSDALE SPINACH, ALBA MUSHROOMS, FIELD GREENS

FARMERS MARKET SCRAMBLE

ASPARAGUS, SPRING ONIONS, PEA TENDRILS, ARTICHOKE, RED FLANNEL HASH

KUROBUTA HAM STEAK

APRICOT-MOSTO GLAZE, TWO EGGS ANY STYLE, YUKON GOLD COUNTRY POTATOES

DESSERT COURSE

(choice of)

DUO OF SEASONAL SORBETS, SHORTBREAD COOKIES

CHOCOLATE BUDINO, ESPRESSO ICE CREAM, CARAMEL SAUCE, PRALINE

No Substitutions Please!