

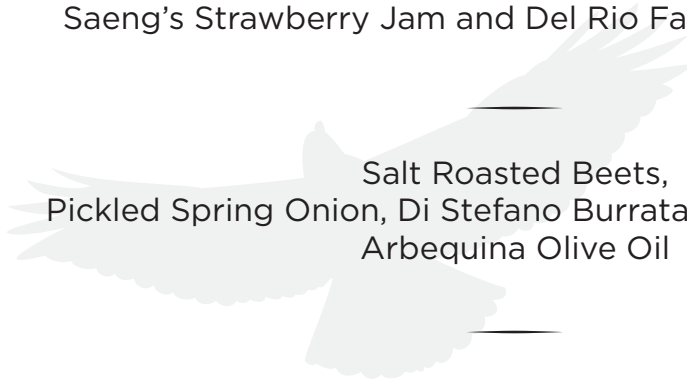
Mother's Day Brunch

May 14, 2017

10:00 am - 2:00 pm

For the Table

Warm Buttermilk Biscuits,
Saeng's Strawberry Jam and Del Rio Farms Honey Butter



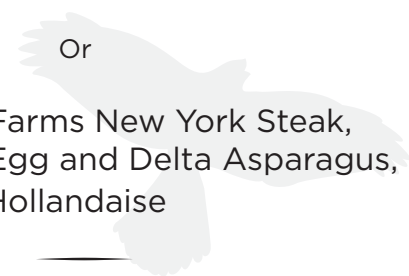
Salt Roasted Beets,
Pickled Spring Onion, Di Stefano Burrata and Wild Arugula,
Arbequina Olive Oil

Ricotta Pancake,
Blackberry Jam and Rosemary Chantilly

Or

Spring Vegetable Omelet,
Crispy Potatoes and Truffle Pecorino

Or



Creekstone Farms New York Steak,
Slow Poached Egg and Delta Asparagus,
Hollandaise

Saeng's Strawberry Cremeux,
Pistachio Meringue and Dulce Crumble,
Roasted Strawberry Sorbet

\$40 per guest

CHEF DANE BLOM, SOUS CHEF COLIN KELLY
PASTRY CHEF MISTY GREENE