



# Mother's Day Brunch

Sunday, May 10th, 2026 10am - 4pm



\$75 per person / \$32 for kids 12 & under

\*does not include tax, gratuity, 4.25% restaurant surcharge, or beverages

-- 20% gratuity added to parties of 5 or more --



## — FOR THE TABLE —

**PALOMA CARAFE 38**  
*corazon blanco tequila, grapefruit juice, lime juice, house grapefruit soda*

**MIMOSA PITCHER 31**  
*orange, guava or mango*  
serves seven to eight, 5 oz. mimosas

**BLOODY MARY 15**  
*vodka, house-made bloody mary mix, olive, lemon, celery*

House Made Cornbread  
*strawberry jam, honey butter*

## — STARTERS — (choice of)

Rocky Road Yogurt & Granola  
*toasted marshmallow yogurt, almond granola*

Crispy Lobster & Waffle  
*tempura lobster, parmesan waffle, tarragon salad, lemon aioli*

Smoked Salmon  
*cream cheese & smoke salmon mousse, red onion & tomato-caper relish, toast points*

Chopped Kale Salad  
*asparagus, hazelnuts, parmesan, citrus dressing*

## — ENDLESS STATIONS —

Lamb Chops  
*mint chimichurri or mustard-thyme sauce*

Miso Salmon  
*ginger soy sauce or lemon-butter sauce*

Boneless Roast Turkey  
*classic mole sauce or béarnaise sauce*

Farm Fresh Omelets  
*made to order, choice of assorted ingredients*

Belgium Waffles  
*made to order, choice of fruit & toppings*

## — UNLIMITED SIDES —

Teddy Mac & Cheese  
Roasted Fingerling Potatoes  
Quinoa & Chickpea Salad

Maple Chicken Sausage  
Creamed Spinach

Applewood Smoked Bacon  
Crispy Brussels Sprouts  
Grilled Asparagus with Lemon

## — DESSERTS — (choice of)

Strawberry Sensation  
*oven dried strawberries, orange blossom chiffon cake, basil marshmallow, martini sorbet*

Chocolate Cheesecake  
*brulee bananas, candied hazelnuts, grand marnier crème anglaise*

Blueberry-Basil Panna Cotta  
*fresh blueberries, berry-basil syrup*

Ice Cream Sundae Bar  
*your favorite toppings, chocolate & caramel sauces, whipped cream*

