

# Mother's Day Brunch Menu

## STARTERS

### WAFFLE BANANAS FOSTER

CINNAMON VANILLA WAFFLE, CARAMELIZED BANANA, RUM ICE CREAM, CARAMEL, PECANS

-OR-

### FRUIT PARFAIT

HOUSE GRANOLA, VANILLA YOGHURT & ORANGE CREAM LAYERED WITH FRUIT, TOPPED WITH BASIL HONEY.

-OR-

### SALAD OF BEETS & WATERMELONS

ROASTED GOLDEN & CANDY CANE BEETS, WATERMELON, FONTINA CHEESE, WATERMELON RADISH, TOASTED PISTACHIOS, WHITE WINE- FRESH OREGANO VINAIGRETTE.

-OR-

### FRENCH ONION SOUP

CARAMELIZED ONIONS, FRESH HERBS DE PROVENCE IN HOUSE BEEF BROTH TOPPED WITH CROSTINI AND GRATINATED GRUYERE CHEESE

## MAINS

### EGGS BENEDICTS: THE CALIFORNIAN

– ENGLISH MUFFIN, POACHED EGG, SPINACH & SHRIMP TOPPED WITH AVOCADO CREAM SAUCE.

-OR-

### THE TRADITIONAL

– ENGLISH MUFFIN, POACHED EGG, BLACK FOREST HAM, HOUSE HOLLANDAISE SAUCE.

-OR-

### THE VEGETARIAN

ENGLISH MUFFIN, POACHED EGG, SLICED FRESH TOMATO, GOAT CHEESE & AVOCADO CREAM.

-OR-

### SALAD DE BOUFFE

PETIT FILET MIGNON ROASTED AND FANNED OVER GRILLED ROMAINE LETTUCE TOSSED IN TARRAGON- MUSTARD VINAIGRETTE, ST. AGUR BLUE CHEESE, APPLE & ROASTED ALMONDS.

-OR-

### LOBSTER ROLL

POACHED ATLANTIC LOBSTER, BRIOCHE ROLL, WASABI-GREEN GODDESS SAUCE, BABY ROMAINE CHIFFONADE

## DESSERT

### MILK & COOKIES

HOUSE VANILLA MACAROONS, DOUBLE CHOCOLATE- PECAN PRALINES, WHIPPED CEREAL CREAM.

-OR-

### CHOCOLATE TERRINE

DARK CHOCOLATE TERRINE, CRÈME ANGLAISE, CANDIED PISTACHIOS.

-OR-

### CHERRY NAPOLEON

PRESERVED CHERRIES, PUFF PASTRY, GRAND MARNIER PASTRY CREAM, HONEY ROASTED ALMONDS.

\$59/PERSON. TAX AND GRATUITY NOT INCLUDED.

PLEASE ASK ABOUT VEGETARIAN OPTIONS



BRASSERIE BARDOT