

Mother's Day Brunch Menu

CHILLED RAW BAR AND CAVIAR

Jumbo Shrimp, Coastal Pacific Oysters, Ahi Tuna Tartare, Snow Crab Claws, A selection of caviar and roe

To Start:

Seasonal Fruits | Cubed melons and fresh berries (GF, DF, NF, VEGAN)

Cheese & Charcuterie and Prosciutto Board | Selection of California's finest artisanal cheeses, cured meats, accourtement, and country breads

Smoked Chicken Spinach Salad

Basil pesto, Farfalle pasta, teardrop tomatoes *try breads*.

Heirloom Tomatoes & Buffalo Mozzarella

Sweet basil, extra virgin olive oil

Grilled and roasted Vegetable Antipasti

Balsamic mushrooms, asparagus, zucchini, artichokes, radicchio, fig balsamic

Pickled Beet Eggs | mustard chive filling

Smoked Salmon | bagel crostini, capers, tomato, red onion, cucumber, crème fraiche.

California Crudité & Salad Bar

Selection of greens, cucumber, cherry tomato, springtime carrots, garlic croutons, Maytag blue cheese, Nuts, seeds, sprouts, radishes, carrots, celery, olives

Dressings

Creamy parmesan golden balsamic vinaigrette, goat cheese ranch, Mary rose (GF, DF, NF, VEGAN

EGG STATION:

Santa Ynez Farm-Fresh Eggs

Eggs and omelets with a selection of toppings

Eggs Florentine Benedict | *country ham (NF)*

Eggs Florentine | melted leeks and spinach.

Belgium Waffles and Pancakes | fresh berries, mixed berry compote, maple syrup, whipped Chantilly (NF)

Smoked Nueske Bacon and Chicken Apple Sausage | (GF, NF, DF)

Roasted Potatoes | yams, rutabaga, and carrot, fresh herbs

BREAKFAST PASTRIES

Selection of breakfast pastries, croissants, muffins, Pan au chocolate, Danish pastry Home jams, preserves and butter



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Mains

Striped Bass | Mushrooms, capers, lemon tomato butter

Chicken Milanese | Green Goddess, Arugula, shaved parmesan, grilled lemon

Pasta Primavera | Spring vegetables and fresh tomato basil

CARVING STATION:

Prime Rib of Beef | mustard herb crust

Whipped horseradish, natural jus, Bearnaise (GF, NF, DF)

Olive Oil Smashed Red Skin Potatoes (GF, NF)

Grilled Broccolini | *Almond (GF, DF, NF)*

SWEETS:

Carrot Cake | freshly grated sweet carrot, whipped cream cheese frosting (NF)

Strawberry Cheesecake | *graham cracker, (NF)*

Seasonal Fruit Tart | Almond frangipani (NF)

Chocolate Ganache Cake | Valrhona Manjari chocolate cake

Spring Cupcakes | *springtime fruit, pastel mousse, white & dark chocolate (NF, GF)*

Lemon Meringue Pie | *lemon curd, toasted meringue (NF)*

Mayer Lemon, Poppy Seed Pound Cake | citrus glaze (NF, GF)

Moms Favorite Short Bread Cookie | Sugar glaze ingraved

Chocolate Dipped Madeleines / Vanilla tangerine