



The  
RESTAURANT  
at Peninsula Ridge

***Mother's Day Brunch***  
***Sunday May 12th, 2024 - 10:00am to 3:00pm***

**Heirloom Salad**

Pickled Beets, Honey Glazed Heirloom Carrots, Candied Pecans, Goat Cheese,  
Sweet and Bitter Greens, Lemon Poppyseed Vinaigrette  
*2022 Wismer Sauvignon Blanc*

Or

**Vegetable Curry Soup**

Spiced Sweet Potato, Crispy Chickpeas, Seasonal Vegetables, Chaat Masala, Mint Yogurt  
*2023 Semi-Dry Riesling*

Or

**Prosciutto Bruschetta**

Cherry Tomato, Bocconcini, Prosciutto, Balsamic Glaze, Spring Greens,  
Herb and Garlic Crostini, Basil Oil  
*2021 Falcon's Nest Pinot Noir*

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**Lobster Florentine Benedict**

Butter Poached Atlantic Lobster, Sautéed Spinach, Soft Poached Egg, Hollandaise,  
Served with Herb Roasted Potatoes  
*2021 Beal Vineyard Reserve Chardonnay*

Or

**Roasted Chicken Tagliatelle**

Herb and Garlic Roasted Chicken, Vodka Sauce, Pancetta, Roasted Red Peppers and Zucchini,  
Arugula, Parmigiano Reggiano  
*2020 Reserve Merlot*

Or

**Steak and Egg Diane**

5oz AAA Filet Mignon, Mushroom Truffle Cream Sauce, Soft Poached Egg,  
Served with Herb Roasted Potatoes and Seasonal Vegetables  
*2016 Arcanum*

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**Tiramisu**

Espresso and Amaretto-Soaked Sponge Cake, Whipped Mascarpone, Cocoa Powder, Chocolate Coulis  
*2017 Red Ratafia*

Or

**London Fog Brûlée**

Earl Grey Flavoured Cream, Fresh Berries, Biscoff Cookie  
*Tiny Bubbles*

*Prix-Fixe Menu \$60 per person ~ Wine Pairing \$35 per person ~ plus taxes and gratuity*

***Executive Chef Matt McDowell***