



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 Riesling 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

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

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