



The
RESTAURANT
at Peninsula Ridge

Mother's Day Brunch
Sunday May 11th, 2025 – 9:30am to 3:00pm

Sweet Potato Leek Soup

Roasted Sweet Potato, Charred Leek Oil, Maple Crème Fraiche
2023 Unoaked Inox Chardonnay

Or

Fresh Mozzarella

Fior di Latte, Cherry Tomatoes, Roasted Garlic Balsamic Vinaigrette,
Baby Greens, Toasted Pine Nuts, Basil Pesto, Crostini
2024 Pinot Grigio

Or

Shrimp and Chorizo Tostada

Lemon Garlic Jumbo Shrimp, Crispy Chorizo Sausage, Roasted Corn Purée,
Orange and Grapefruit Salsa, Crispy Tortilla
2023 Semi-Dry Riesling

Crab and Asparagus Benedict

Old Bay Poached Crab, Blanched Asparagus, Poached Eggs, English Muffin, Hollandaise Sauce, Served with
Herb Roasted Potatoes
2021 Beal Vineyard Reserve Chardonnay

Or

Steak and Egg Tartine

6oz Tenderloin Steak, Sourdough Toast, Tarragon Roasted Mushrooms,
Applewood Smoked Bacon Mornay, Poached Egg, Served with Herb Roasted Potatoes
2020 Beal Vineyard Reserve Cabernet Sauvignon

Or

Salmon and Goat Cheese Quiche

Seared Atlantic Salmon, Phyllo Pastry, Sautéed Spinach and Leek, Lumpfish Caviar,
Lemon Dill Soubise, Goat Cheese, Served with Herb Roasted Potatoes
2019 McNally Vineyard Reserve Pinot Noir

Or

Red Pepper Ravioli

Ricotta Ravioli, Roasted Red Pepper Sauce, Blistered Cherry Tomatoes,
Sautéed Broccolini, Parmigiano Reggiano
2020 Beal Vineyard Reserve Merlot

Chocolate Banana Bread Pudding

Dark Chocolate Ganache, Bananas Foster, Vanilla Ice Cream
2018 White Ratafia

Or

Strawberry Icewine Brûlée

Fresh Berries, Biscoff Cookie
2023 Beal Vineyard Cabernet Sauvignon Icewine

Prix-Fixe Menu \$70 per person ~ Wine Pairing \$40 per person ~ plus taxes and gratuity

Executive Chef Matt McDowell