



The
RESTAURANT
at Peninsula Ridge

Mother's Day Brunch
Sunday May 10th, 2026 – 9:30am to 3:00pm

Curry Sweet Potato Soup

Curried Sweet Potato, Crispy Chickpeas, Chaat Masala, Mint Yoghurt
2023 Semi Dry Riesling

Or

Maple Beet Salad

Roasted Beets, Danish Blue Cheese, Toasted Pecans, Pomegranate,
Maple Sherry Vinaigrette, Arugula, Baby Greens
2024 Reserve Fumé Sauvignon Blanc

Or

Grilled Guernsey Girl

Spiced Honey Sourdough, Chorizo and Tomato Salad, Basil Oil
2019 McNally Vineyard Reserve Pinot Noir

Lobster Florentine Benedict

Butter Poached Atlantic Lobster, Sautéed Spinach, Soft Poached Eggs, English Muffin,
Hollandaise, Herb Roasted Potatoes
2022 Beal Vineyard Reserve Chardonnay

Or

Roasted Chicken Rigatoni

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

Or

Steak and Egg Diane

5oz AAA Filet Mignon, Mushroom Truffle Cream Sauce, Soft Poached Egg, Herb Roasted Potatoes
2020 Beal Vineyard Reserve Cabernet Sauvignon

Strawberry Rhubarb Kuchen

Bavarian Style Cake, Strawberry Rhubarb Compote, Vanilla Bean Ice Cream,
Beal Vineyard Cabernet Sauvignon Icewine Syrup
2023 Beal Vineyard Reserve Cabernet Sauvignon Icewine

Or

Orange Chocolate Crème Brûlée

Dark Chocolate, Cointreau, Biscoff Cookie, Fresh Berries
2017 Red Ratafia

Prix-Fixe Menu \$75 per person ~ Wine Pairing \$40 per person ~ plus taxes and gratuity

Executive Chef Matt McDowell