

MOTHER'S DAY BRUNCH

STARTER

Freshly Baked Pastries

petite croissants and lemon blueberry cornmeal scones

with grapefruit curd and lemon thyme compound butter (available vegan & gluten free)

and

Tropical Fruit Plate

ENTREE

Northwest Lox Benedict

poached eggs, toasted english muffin, smoked carrot "lox," avocado hollandaise, kombu caviar, dill blossoms, grilled asparagus (available vegan & gluten free)

or

Spring Chile Rellenos

grilled anaheim peppers filled with amaranth and quinoa, black beans, grilled rapini, carrot romesco, toasted pepitas, lime crème fraiche (vegan & gluten free)

or

Strawberry Rhubarb Stuffed French Toast

brioche french toast, rhubarb compote, macerated strawberry, whipped chevre, port-balsamic reduction, cocoa nibs

DESSERT

Rhubarb Upside Down Cake

cardamom yogurt whip, orange-macadamia brittle, orange-olive oil sauce

or

Dark Chocolate Raspberry Tart

raspberry-rose gelée, "honeycomb" candy (vegan & gluten free)

\$45/person

MOTHER'S DAY KIDS'

STARTER

Freshly Baked Pastries

petite croissants and lemon blueberry cornmeal scones
with grapefruit curd and lemon thyme compound butter
(available vegan & gluten free)

AND

Tropical Fruit Plate

ENTRÉE

Strawberry Banana French Toast

brioche french toast, fresh strawberries and bananas, maple syrup

or

Egg or Tofu Scramble

choice of scrambled eggs with cheese or seasoned tofu, crispy potatoes, fruit
(available vegan & gluten free)

DESSERT

Strawberry Chocolate Sundae Cup

Chocolate ice cream, chocolate heart, fresh strawberries, hot fudge
(vegan & gluten free)

\$15/child 12 and under