

Mother's Day Brunch

STARTER

Freshly Baked Pastries

petite croissants and apricot ginger scones with mixed berry jam and orange mint compound butter

(available vegan & gluten free)

and

Tropical Fruit

ENTRÉE

Saffron Asparagus Benedict

poached eggs, lemon risotto cakes, saffron hollandaise,

sautéed spring vegetables, romesco (gluten free, available vegan)

or

Bread Pudding French Toast

brioche baked in rich custard, white chocolate anglaise, mango & fresh berries,

almond shortbread crumble (available vegan)

or

Guajillo Tamales

Guajillo pepper-braised jackfruit and poblano tamales, tomato rajas, avocado pepita pesto,

grilled spring vegetable salad (vegan & gluten free)

DESSERT

Spring Rhubarb Tart

salt & pepper sucrée, tarragon drizzle, chamomile chevre whip, brown sugar spiced meringue

or

Chocolate-Pistachio-Raspberry Slice

pistachio mint gremolata, raspberry cream, fresh raspberries,

pistachio & rose dusted chocolate (vegan & gluten free)

\$45/person

Mother's Day Kids' Menu

STARTER

Freshly Baked Pastries

petite croissants and apricot ginger scones

with mixed berry jam and orange mint compound butter

(available vegan & gluten free)

and

Tropical Fruit

ENTRÉE

Strawberry French Toast

french toast, fresh strawberries, maple syrup

(vegan)

or

Egg or Tofu Scramble

choice of scrambled eggs with cheese or seasoned tofu, crispy potatoes, fruit

(gluten free, available vegan)

DESSERT

Strawberry Chocolate Sundae Cup

Chocolate ice cream, milk chocolate cup, fresh strawberries, hot fudge

(gluten free, available vegan)

\$15/child 12 and under