



# Cheers to Mom

Sunday, May 12, 2019 | 10:00am - 3:00pm | \$38 guest

## FROM THE BAR

glass \$3 | carafe \$12

### MIMOSA

*ruffino prosecco  
grove stand orange juice*

### BLOOD PEACH BELLINI

*moscato d'asti  
blood peach purée + lemon*

### BELLINI CIPRIANI

*ruffino prosecco  
white peach purée*

JORDAN CHARDONNAY 14 | 55

PIPER HEIDSIECK 12 | 60

JNSQ ROSÉ 10 | 40

VEUVE CLICQUOT 15 | 75

ETUDE PINOT NOIR 15 | 60

## STARTERS

### ROCK SHRIMP LOUIE SALAD

*bibb lettuce + avocado + tomato + louie dressing*

### GOAT CHEESE BEIGNETS

*fresh berry compote + organic honey + chocolate sauce*

### ROASTED JUMBO ASPARAGUS

*prosciutto wrapped + herb goat cheese + frisée + balsamic glaze*

### MINI BELGIAN WAFFLES

*strawberry compote + vanilla whipped cream*

### SMOKED SALMON BOARD

*whole grain crostini + avocado cream cheese + pickled red onions + capers + soft egg*

## ENTRÉES

### HERB CRUSTED ALASKAN HALIBUT

*mushroom & spring pea risotto + lemon-thyme broth*

### CRU CRAB CAKE BENEDICT

*baby spinach + farm eggs + fresh herb hollandaise*

### LOBSTER & CHIVE SCRAMBLE

*brie cheese + baby arugula salad*

### CRU STEAK & EGGS

*petit filet + soft scrambled eggs + rosemary yukon potatoes*

### WINE COUNTRY CHICKEN CAPRESE

*fresh mozzarella + zucchini noodles + tomato basil butter sauce*

## DESSERTS

### MEYER LEMON POUND CAKE

*warm butter toasted + lemon mascarpone curd + fresh blueberries*

### MOLTEN CHOCOLATE LAVA CAKE

*vanilla whipped crème + raspberry sauce*

### WHITE CHOCOLATE MOUSSE

*crispy tuile + strawberry rhubarb compote*

