

# Cheers to Mom



Sunday, May 11, 2025 | 10:30am - 3:00pm | 3-Courses prix fixe \$56

## FROM THE BAR GLASS \$8 | CARAFE \$30

**CRÚ MIMOSA**  
*ruffino prosecco*  
*grovestand orange juice*

**BLOOD PEACH BELLINI**  
*moscato d'asti*  
*blood peach purée + lemon*

**BELLINI CIPRIANI**  
*ruffino prosecco*  
*white peach purée*

**DOMAINE CHANDON BRUT**  
*\$16 glass | \$65 bottle*

**WHISPERING ANGEL, ROSÉ**  
*\$15 glass | \$60 bottle*

## STARTERS

**AVOCADO & BURRATA BRUSCHETTA**  
*heirloom cherry tomatoes + sprouts + sea salt + evoo*

**LUMP CRAB & ASPARAGUS SALAD**  
*sugar snap peas + baby arugula + lemon dill dressing*

**SMOKED SALMON DEVILED EGG TOAST**  
*caviar + pickled red onions + microgreens*

**GOAT CHEESE BEIGNETS**  
*goat cheese + honey + cracked pepper*

## ENTRÉES

**ROASTED BEEF TENDERLOIN & EGGS**  
*scrambled eggs + heirloom tomatoes + rosemary yukon potatoes*

**CRAB CAKE BENEDICT**  
*poached eggs + baby spinach + herb hollandaise + rosemary potatoes*

**MAINE LOBSTER & SAFFRON RISOTTO**  
*poached egg + asparagus + herb hollandaise*

**PARMESAN CRUSTED SEA BASS**  
*broccolini + sweet corn + lemon caper butter sauce*

## DESSERTS

**CHOCOLATE MOLTEN LAVA CAKE**  
*vanilla whipped cream + raspberry sauce*

**NY STYLE CHEESECAKE**  
*fresh peach + strawberry compote*

**BUTTER TOASTED POUND CAKE**  
*blueberries + honey mascarpone*