

MÉLANGE

MOTHER'S DAY BRUNCH PRIX FIXE MENU

\$53 per person (plus tax and gratuity)

amuse-bouche

CITRUS SALAD

A medley of grapefruit, arugula, watercress, radish, macadamia, and shaved pecorino with homemade guava vinaigrette

MÉLANGE CHOPPED SALAD

Chopped iceberg, bleu cheese crumbles, candied bacon, and diced tomato with homemade bleu cheese dressing

PETITE QUICHE

Center-cut bacon, savory Gruyère, baby spinach, and caramelized onions

CORN CHOWDER

Sweet summer corn chowder finished with lime crème fraîche

entrée

SHORT RIB EGGS BENEDICT

Poached eggs and hollandaise sauce served over our slow-braised short ribs served atop a toasted English muffin

KALE FRITTATA

Farm-fresh eggs, organic kale, and wild portobello mushrooms

PEACHES AND CREAM BUTTERMILK PANCAKES

Three fluffy buttermilk pancakes, caramelized peaches, topped with crème anglaise served with two farm-fresh eggs and center-cut bacon

LAMB LOLLIPOPS AND PRAWNS

Rosemary lamb lollipops and grilled prawns over creamy polenta and garlic sweet pea puree

PRIME FLAT IRON

Finished with a red wine reduction, roasted fingerling potatoes, and sautéed seasonal vegetables with candied bacon

COCONUT AND GINGER POACHED TROUT

Banana leaf-poached trout over quinoa with coconut milk and finished with curry dust

dessert

PETITE DUO

Chef selection of miniature dessert pairing

SORBET TRIO

Chef selection of refreshing sorbet

TIRAMISU

Layers of delicate ladyfingers, rich espresso, and creamy mascarpone dusted with cocoa powder