

MOTHER'S DAY BRUNCH 2012

by Seasons

Chef Cullen Newhoff

*sparkling wine
cocktails*

Bellini 7
peach nectar

St. Germain Cocktail
st. germain · soda water

Mimosa
orange juice

Kir Royale
chambord

Starters

Warm Local Olives & Marcona Almonds 4
House Marinade

Wood-Fired Sonoma Goat Cheese 9
Extra Virgin Olive Oil · Toast Points

Spinach & Mushroom Deviled Eggs 8
Lemon Zest Crème Fraiche

Dungeness Crab Cakes 12
Arugula · Spicy Anchovy Remoulade

Shrimp Cocktail 12
Horseradish Cocktail Sauce

Soups & Salads

Asparagus-Potato Bisque 3/6
Olive Oil · Crème Fraiche

Wedge Salad 9
Bacon Cracklings · Hard Cooked Egg · Radish
Gorgonzola Dressing

Mixed Lettuces 9
Fresh Herbs · Crudites · Sunflower Seeds
Raspberry Lemonette

Caesar Salad 9
Hearts of Romaine · Croutons
Parmesan

Entrees

Banana-Walnut Pancakes 13
Fresh Strawberries · Whipped Cream · Apple Smoked Bacon

Smoked Prosciutto & Fried Egg Pizza 15
Arugula · Provolone · Tomato Sauce

Eggs Benedict 13
Canadian Bacon · Poached Eggs · Hollandaise · Fried Potatoes

Corned Beef Hash 13
Two Fried Eggs · Sourdough Toast

Salmon Picatta 15
Swiss Chard · Lemon-Caper Sauce

Ahi Tuna Nicoise 17
Mixed Lettuces · Fresh Herbs · Hard Cooked Egg · Marinated Potato · Olives · Orange - Mustard Dressing

Honey Dijon Glazed Ham 16
Whipped Potato · Delta Asparagus

Wood Oven Braised Short Ribs 18
Horseradish Potato Puree · Swiss Chard · Gremolata