

MOTHER'S DAY BRUNCH

SUNDAY, MAY 11, 2025

11-2:30pm // 4-7pm Ala Carte Dinner Menu

\$65 set menu – Includes a complimentary mimosa or glass of prosecco for all mothers

(no substitutions)

*Vegetarian & Vegan Options Available

APPETIZER

Choice of one:

LOBSTER BISQUE – parsley oil, butter poached lobster, sweet pepper conserva

CAESAR – romaine, crouton, classic caesar dressing

PEAR SALAD – field greens, moscato poached pear, toasted walnuts, goat cheese, moscato vinaigrette

BURRATA – cow's milk burrata, pistachio, roasted beet, blood orange

SMOKED SALMON – focaccia crostini, red onion, capers, herb cream cheese

ESCARGOTS – sautéed garlic, tomato, red pepper flake, parsley white wine, garlic focaccia crostino

EGGPLANT PARMIGIANA – eggplant, San Marzano tomato sauce, mozzarella, basil, parmigiano

ENTREE

Choice of one:

FRENCH TOAST – lemon mascarpone cream, mixed berries

BRACIOLA – rolled veal skirt steak, prosciutto, beef & San Marzano tomato ragù, w/ricotta gnocchi

N.Y. STRIP STEAK (\$8—supplement charge) – NY strip, herbed potato, sweet onion and tomato conserva

CRAB BENEDICT – poached eggs, house-made focaccia, hollandaise, herbed potato, spinach

SALMON – pan roasted salmon, grilled asparagus, hollandaise

RIGATONI – beef & veal bolognese, smoked mozzarella

TORTELLINI – housemade spinach & ricotta filled pasta, piennolo tomato sauce

LOBSTER RAVIOLI – housemade lobster filled pasta, lobster cream blush sauce

DESSERT

Choice of one:

TIRAMISU – mascarpone, spongecake, coffee ice cream, espresso crema

TORTA DI RICOTTA – ricotta cake, poached berries, vanilla gelato

CIOCCOLATO – chocolate cake, toasted hazelnuts, chocolate ice cream, chocolate butter cream, meringue

PISTACHIO CHEESECAKE – toasted pistachio, candied lemon zest, fresh mint, whipped cream

BERRIES & CREAM – mixed berries and chantilly cream

SIDES – 8 each

Applewood Smoked Bacon / Herbed Potatoes / Roasted Cauliflower / Sautéed Spinach

KIDS MENU (Under 12)

\$25 set menu

ENTREE (*Choice of one*)

FRENCH TOAST – shaved chocolate, whipped cream

TWO EGGS – scrambled, bacon, potatoes, toast

CHICKEN FINGERS – roasted potatoes

SPAGHETTI – meatballs, marinara

DESSERT

Ice cream

Mother's Day Brunch Beverages

COCKTAILS

Mimosa - 15	Passionfruit Mimosa - 18
Mango Bellini - 17	Cold Brew Negroni - 18
Grey Goose Bloody Mary - 18	Cappuccino Martini - 18

ITALIAN BUBBLES (glass/bottle)

Prosecco "Cuvée Giuliana" Isotta Manzoni nv (Italy) - 13/65
Brut Franciacorta, Antica Fratta nv (Italy) - 22/110
Lambrusco Rosso dell'Emilia, Lini 910 nv (Italy) - 16/80
Moscato d'Asti "Estate-frizzante" Marengo '23 (Italy) - 15/75

WINE (glass/bottle)

Vermentino di Gallura "Serenata" S. Carta '22 (Italy) - 18/90
Sauvignon Blanc "Vieilles Vignes~Loire" J. Aubron '22 (France) - 22/110
Chardonnay "Anderson Valley~DuPratt" Copain '17 (CA) - 25/125
Pinot Grigio delle Venezie, Cuvée Isa '23 (Italy) - 14/70
Riesling "Kabinett~Mosel" Nik Weis '22 (Germany) - 19/95
Pinot Noir "California" Séance '22 (CA) - 15/75
Pinot Noir "Bourgogne" Armand Heitz '21 (France) - 25/125
Barbera del Monferrato, Scarpetta '22 (Italy) - 17/85
Sangiovese "Chianti Classico" Castello Bossi '22 (Italy) - 25/125
Cabernet Sauvignon "Napa" Aviary Vineyards '20 (CA) - 16/80
Cabernet Sauvignon "Paso Robles" Bezel/Cakebread'20 (CA) - 25/125
Merlot "Stellenbosch" Stellekaya '20 (S. Africa) - 22/110
Tannat/Cab Franc "Irouléguay~Pays Basque" Brana Ohitza '20 (France) - 22/110
Zinfandel/Petite Sirah/Mourvèdre, Phantom '20 (CA) - 18/90

See our full wine list for additional selections and Wine Tasting Flights

SPARKLING WINE FLIGHT

FLIGHT #901 **Love Bubbles Sparkling World \$38**

- #209 Brut Nature Branco Bairrada "Método Clássico"
Sidonio de Sousa nv (Portugal) - 15/75
- #224 Cava Brut "Xarel-lo/ Macabeo/ Parellada"
Cune nv (Spain) - 15/75
- #208 Brut Franciacorta, Antica Fratta 2021 (IT) - 22/110
- #213 Sparkling Raboso Rosato "Veneto"
Bollicine di Seta nv (Italy) - 19/95
- #74 Lambrusco Rosso dell'Emilia, Lini 910 nv (Italy) - 16/80

ROSÉ WINE FLIGHT

FLIGHT #604 **"A Beautiful Bouquet of Rosés!" \$38**

- #18 Bonarda Rosato "Collarosa" San Michele '21 (Italy) - 13/65
- #60 Pinot Noir Rosé Element {AL} '22 (CA) - 14/70
- #78 Pinot/Gamay "Rosé des Collines" Héraud '23 (France) - 16/80
- #44 Negroamaro Rosato "Puglia" Cantele '22 (Italy) - 15 // 55
- #79 Montepulciano Rosato "Organic Grapes~Marche"
Passione Natura - Paglieta '21 (Italy) 15 / 85 (L)

COFFEE

Espresso - 4.25 // Cappuccino - 5.5 // Coffee - 3.5 // Tea - 3.5

JUICES

Orange / Grapefruit / Pineapple / Cranberry - 4
Soda - 4 / Iced Tea - 3.5