

Mother's Day

3 COURSE SIT DOWN MENU

\$55 per person (not including beverage, tax and gratuity)

FIRST COURSE (choice of)

Mixed Field Greens,
Strawberry, Feta Cheese,
Toasted Almonds, Red Onion,
Cranberry Vinaigrette (vn/ gf)

Array of Fruit with Coconut
Yogurt, Toasted Granola (vg)

Hot Corn Dip, Poblano Chili,
Green Onions, Cream Cheese,
Gochujang, Tortilla Chips (vn)

Hot Pea Soup, Creme Fraiche
and Parmesan Crisp (vn/gf)

MAIN COURSE (choice of)

Jackfruit Bulgogi Bowl,
White Rice, Cucumber Kimchi,
Marinated Egg, Carrots, Green
Onion, Pickled Shiitake (vn /
can be modified vegan)

Baked Hawaiian Roll French
Toast, Ube Cheesecake Cream,
Coconut Crumble (vn)

Eggs Benedict Flatbread,
Cilantro Pistou, Prosciutto,
Spinach, Poached Egg,
Hollandaise

Chilaquiles, Salsa Verde, Mojo
Chicken, Crema, Queso Fresco,
Pickled Red Onion,
Radish & Cilantro (gf/ can be
modified vegetarian)

DESSERT (choice of)

Roasted First of the Season
Peaches, Chantilly Cream, Honey,
Coconut Almond Crumble (gf)

Mixed Berry Parfait, Olive Oil
Cake, Basil Cremeux

Sea Salt Caramel Chocolate Tart

KIDS

10yrs and under \$25

Mac n Cheese with seasonal
fruit

French Toast with Berries
and Cream

Cheese Flatbread with Marinara

Comes with children's drink
and vanilla ice cream

