



# Mother's Day Brunch

MAY 10, 2015  
10:00AM - 2:00PM

WARM BUTTERMILK BISCUITS FOR THE TABLE,  
SAENG'S STRAWBERRY JAM AND CHANTILLY CREAM

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CHILLED DELTA ASPARAGUS AND HOUSE CURED GRAVLAX,  
SPRING ONIONS AND WATERCRESS,  
BLACK PEPPER CRÈME FRAÎCHE

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GRILLED FILET MIGNON,  
SOFT SCRAMBLED EGG AND POTATO ROSTI,  
CHARRED SPRING ONION VINAIGRETTE

OR

EGGS BENEDICT,  
HOUSE MADE ENGLISH MUFFIN, SWEET PEAS AND SMOKED HAM,  
HOLLANDAISE

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LOCAL STONE FRUIT,  
CHILLED MARSALA ZABAGLIONE

*\$45 per guest*

*A La Carte Children's Menu Available*