



## MOTHER'S DAY BRUNCH

May 12<sup>th</sup>, 2019

### F I R S T

*choice of one*

#### TROPICAL FRUIT PARFAIT

Greek Yogurt, Dragon Fruit, Mango, Pineapple, Kiwi  
Toasted Coconut, Macadamia Nut

*or*

#### FRENCH TOAST BITES

Huckleberry Compote, Espresso Caramel  
Whipped Fromage Blanc, Pecans

*or*

#### AVOCADO TOAST

Hard-Cooked Egg, Cherry Tomatoes, Arugula

### S E C O N D

*choice of one*

#### KENTER CANYON FARMS ORGANIC MIXED GREENS

Ruby Red Grapefruit, Hazelnuts, Fennel, Bellwether Farms Carmody  
Citrus Honey Dressing

*or*

#### SEAFOOD COCKTAIL

Kusshi Oysters, Poached Shrimp, Charred Pineapple  
Pink Peppercorn Mignonette, Cocktail Sauce, Lemon

*or*

#### BAKED BRIE AND CHERRIES

Mizuna, Feuille de Brick, Local Sage Honey, Sicilian Pistachios

## **E N T R É E**

*choice of one*

### **THE LOFT OMELET**

Egg Whites, Wild Mushrooms, Spinach  
Boursin Cheese, Home Fries

*or*

### **BUTTERMILK CHICKEN AND WAFFLE**

Lemon-Thyme Curd, Bourbon Maple Syrup

*or*

### **QUICHE LORRAINE**

Fines Herbes, Applewood-Smoked Bacon, Gruyère, Wild Arugula

*or*

### **SHORT RIB AND EGGS**

Braised Blackened Short Rib, Hook's Aged Cheddar Grits  
Poached Eggs, Piquillo-Cornichon Relish

## **D E S S E R T**

*choice of one*

### **BUTTERMILK PANNA COTTA**

Strawberries, Thai Basil

*or*

### **ECUADORIAN DARK CHOCOLATE TART**

Apricots, Marzipan Ice Cream