

Mother's Day Brunch Tasting Menu

Sunday, May 12, 2024

11:30 to 2 p.m.

Five Course - \$60/person

Sopa de Espárrago

Cream of Asparagus Soup, Chive Oil, Feta

--

Prosecco - *Bele Casel - Superior Extra Brut - Veneto, Italy - N.V., DOCG - \$14/glass*

Camarones y Polenta

Wild-Caught Shrimp, Poached Egg, Cajun Butter Sauce, Bacon, Cherry Tomatoes, Green Onions, Creamy Grits

--

Jacquère - *Romain Chamiot - Apremont - Savoy, France - 2020 - \$16/glass*

Rollitos

Organic Spinach, Almonds, Gorgonzola Dolce, Shallots, Fresh Fig Wrapped in Prosciutto di Parma, Fig Balsamic Glaze, Sherry Vinaigrette +

--

Montepulciano - *Torre dei Beati - Cerasuolo d'Abruzzo - Abruzzo, Italy - 2022, DOC - \$14/glass*

Gnocchi con Pesto

Homemade Potato Dumplings, Basil-Mint-Pine Nut-Pistachio Pesto, Parmiggiano Reggiano, Beati

--

Garnacha/Cariñena - *Mas d'en Gil - Bellmunt Vi de Vila - Priorat, Spain - 2017 - \$18/glass*

Torrejas

Chocolate Chip Brioche French Toast, Homemade Whipped Cream, Maple Syrup, Fresh Berries

--

Moscato - *Terrabianca - Carlottin Passito - Piedmont, Italy - NV - \$15/glass*

Cost for the 5-course menu is \$60 per person, with optional wine pairings for \$35, plus sales tax and a 20-percent service charge. Additional beverages are available at standard restaurant pricing, plus gratuity.

+ Menu items may contain or come into contact with wheat/gluten, milk, eggs, peanuts, tree nuts, fish, shellfish, and soy.

* Consuming raw and undercooked products may increase the risk of foodborne illness.