



# MOTHER'S DAY BRUNCH



Sunday, May 14 • 9am – 3pm • \$28 per adult  
SPECIAL LITTLE TOMATOES MENU AVAILABLE

## - EYE OPENERS -

Bloody Mary 6

Champagne or Watermelon, Pineapple or Orange Mimosa  
Glass 6 Bottomless 15

St Germain, Kir Royale or Pama Champagne Cocktail 8

## - FIRST COURSE -

Mini Granola Parfait

*"my favorite indulgence" nut-free granola, greek yogurt, honey, strawberries, blueberries*

GF Small Chopped Salad

*organic baby greens, dried cranberries, pine nuts, gorgonzola, golden beet, red onion, cilantro-caper vinaigrette*

GF Strawberry Spinach Salad

*strawberries, candied pecans, blueberries, cranberries, quinoa, goat cheese, strawberry-dijon vinaigrette*

Signature Creamy Sundried Tomato Soup

*gorgonzola*

Chilled Strawberry Soup

## - SECOND COURSE -

Fresh Baked Atlantic Salmon

*roasted red potatoes, wilted arugula, basil, pesto buerre blanc. topped with a poached egg*

Classic Eggs Benedict

*english muffin, canadian bacon, asparagus tips, hollandaise sauce*

Filet Benedict

*english muffin, medium rare petite filet, poached eggs, chives, béarnaise sauce*

GF Mission Benedict

*portobello, poached eggs, tomato, spinach, broccolini, sun dried tomatoes, roasted red bell, hollandaise sauce*

GF Brie and Caramelized Omelette

*roasted tomato, avocado, fresh fruit, roasted bliss potatoes*

GF Braised Beef Omelette

*portobello mushroom, roasted red bell, goat cheese*

Mini Lamb Chops

*blackberry sage brown butter, garlic mashed potatoes, sauteed asparagus tips*

Blue Crab and Bacon Hash

*poached eggs, sliced tomatoes, basil hollandaise sauce*

GF Pasta-less Vegetarian Lasagna

*layers of parmesan, eggplant, zucchini, yellow squash, carrots, red bell pepper and spinach, topped with fresh tomato sauce and goat cheese*

Vanilla French Toast

*brioche bread, brandy royale, maple, fresh berries, powdered sugar*

Housemade Malted Waffles

*maple syrup, fresh whipped cream*  
*add bananas foster or fresh strawberries at no additional charge*

## - THIRD COURSE -

GF Crème Brulè Duo

*vanilla bean, berry*

GF Carrot Cake

*walnuts and cream cheese frosting*

Apple Strudel

*topped with whip cream*

Raspberry Crumble Bars

GF Strawberry Sorbet

Coconut Chocolate Pecan Bars

**SUNDRIED TOMATO**  
AMERICAN BISTROS & CATERING