

# Mother's Day Brunch

9:00 am – 3:00 pm • \$30 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

## 1st 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 cheese

**Chilled Strawberry Soup**

## 2nd Course

**Fresh Baked Atlantic Salmon**

roasted red potatoes, wilted arugula, basil, pesto beurre 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 Brie and Caramelized Omelette**

roasted tomato, avocado, fresh fruit, roasted bliss potatoes

**Mini Lamb Chops**

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

**GF Mission Benedict**

portobello mushroom, poached eggs, tomato, spinach, broccolini, sundried tomatoes, roasted red bell, hollandaise sauce

**GF Braised Beef Omelette**

portobello mushroom, roasted red bell pepper, goat cheese

**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 Housemade**

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

**Malted Waffles**

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

## 3rd Course

**GF Crème Brulée Duo**

vanilla bean, berry

**GF Carrot Cake**

with walnuts and cream cheese frosting

**Apple Cobbler**

topped with vanilla ice cream

**GF Strawberry Sorbet**

**SUNDRIED TOMATO**  
AMERICAN BISTROS & CATERING