



MOTHER'S DAY CHAMPAGNE BRUNCH

MAY 12th, 2019 || 9:30am to 3pm

BRUNCH

PORK SAUSAGE & APPLEWOOD SMOKED BACON || HOME FRIED BREAKFAST POTATOES ||
RICOTTA CHEESE STUFFED BLINTZ || BLUEBERRY JUBILEE SAUCE ||
MADE-TO-ORDER OMELETS || NORWEGIAN SMOKED SALMON || BAGELS & CREAM CHEESE ||
BAKERY BASKET || BREADS & ROLLS

SOUP & SALAD

BIG HEART ARTICHOKE & PARMESAN SOUP

fried caper, porcini mushroom dust

GREEK SPINACH & BARLEY SALAD

*grilled apricot, toy box tomatoes, cucumber, mint, parsley, crumbled feta cheese,
preserved lemon vinaigrette*

TRIO CARROT, LADY APPLE, & BABY KALE SALAD

smoked chicken, toasted almond, caraway seed dressing

VIETNAMESE SPRING ROLL

*charcoal chili marinated prawns, chopped romaine heart, pickled carrot & cucumber, scallion,
cilantro, spicy peanut dip*

HARVEST SPRING VEGETABLE SALAD

brocolini, asparagus, okinawa sweet potatoes, pickled red onion, curry balsamic

SUSHI & MORE

SEAFOOD DISPLAY

*oysters on the half shell,
prawns, & mussels*

BAMBOO STEAMER OF DIM SUM

*array of fresh steamed
chinese dumplings*

MAKIMONO ROLLS

*california, smoked salmon
& vegetable rolls*

MAIN

CRISPY SKIN STUFFED CHICKEN ROULADE

red bell pepper, prosciutto, smoked gouda, chive parmesan pommes, honey dijon cream

BLACKEND PINEAPPLE MAHI-MAHI

rice medley pilaf, gai lan (chinese broccoli), coconut-lime burre blanc

GRILLED GINGER SESAME SKIRT STEAK

garlic pan fried baby bok choy, roasted taro, homemade sambal oelek

ROSEMARY OVEN ROASTED PORK LOIN

caramelized fuji apple & cipollini onion corn bread pudding, calvados demi

VEGETARIAN TIAN

eggplant, zucchini, summer squash, red onion, chili pepper coulis

SIDES

SWEET CORN & ZUCCHINI FRITTER

chipotle crema

OVEN ROASTED HARICOT VERT

*pancetta & cipollini onion, wilted pea tendrils & frisee, mint
chimichurri*

CARVING STATION

HERB CRUSTED PRIME BEEF

stone fruit demi

VEGETABLE WELLINGTON

thai basil chimichurri

SWEET

FROZEN YOGURT STATION

chocolate chips || m&m || nuts || strawberries || raspberries || blueberries || chocolate sauce || passion fruit coulis

ASSORTED COOKIES & PETITE FOURS || CAKES & TARTS || ORANGE VALENCIA TERRINE

SPARKLING WINE & MIMOSAS || FRESH SQUEEZED JUICE || REGULAR & DECAFFEINATED COFFEE

\$75 || Adult \$60 || Senior \$37 || Child (5-12)

415.394.1100

RESERVATIONS REQUIRED

A gratuity of 20% will be added to all guests

24 hours cancellation is required, cancellation fee of \$50 per person applies to reservations cancelled outside of this policy