



MOTHER'S DAY CHAMPAGNE BRUNCH

MAY 13, 2018

9:30am to 3pm

BRUNCH

Pork sausage & applewood smoked bacon, home fries 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

CHILLED SPRING PEA SOUP

White truffle crème

KUMATO TOMATOES & WATERMELON SALAD

Mizuna, cipollini onions charred, red hill farm goat feta cheese, chiffonade basil, micro mint, chili lime vinaigrette

GRILLED HEIRLOOM SQUASH SALAD

Spring pea shoots, pickled red onions, green goddess dressing

ANZU'S OWN GARDEN ANTIPASTO

Roasted baby red & golden beets, rain bow baby carrots, duo purple & orange cauliflower pickled, humboldt fog goat cheese, fried caper vinaigrette

PANZANELLA TART

Heirloom tomatoes on puff pastry, english cucumber, chervil ricotta cheese, grilled sweet onions, jalapeno emulsion

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

HERBS CRUSTED CALIFORNIA HALIBUT

Roasted trio of beets, grilled artichokes, meyer lemon gelee, caramelized onion soubise

DURHAM RANCH BEEF FILET MEDALLIONS

Brentwood farms trio of corn fritter, corn ragout, corn pudding, port wine demi

ROSEMARY & HONEY MARINATED 38 NORTH DUCK

Spring quinoa pilaf, stone fruit chutney

PORTOBELLO MUSHROOM STUFFED WITH MOROCCAN COUSCOUS

Bell pepper medley, roasted green tomatoes, shaved asiago cheese, fava bean puree

SIDES

THAI STYLE SWEET POTATO GRATIN

Red curry paste, ginger, coconut milk, parmesan cheese

GRILLED TOY BOX TOMATOES AND PLUM

Farmer's market bean compote, wilted pea tendrils & frisee, mint chimichurri

CARVING STATION

PINK PEPPERCORN CRUSTED TOMAHAWK STEAK with APRICOT COMPOTE

HONEY CURED HAM with PEACH DEMI GLAZE

SWEET

FROZEN YOGURT STATION

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

ASSORTED COOKIES & PETITE FOURS

ASSORTED CAKES & TARTS

CHOCOLATE PYRAMID TERRINE

Sparkling Wine & Mimosas

Fresh Squeezed Juice

Coffee & Decaffeinated Coffee

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

Reservations Required

415.394.1100