

Mother's Day Brunch

May 10th, 2026

LAVENDER MATRIARCH | 14
dripping springs lavender vodka, bubbles

NA LAVENDER SPRITZ | 8

SNACK

POTATO LATKE

salmon gravlax, ossetra caviar crème fraiche, chives

FIRST COURSE - CHOOSE ONE

TUNA TARTARE TOSTADA

avocado, chipotle mayo, fried leeks

WHIPPED FETA

black currants, candied pecans, tomato confit,
pickled fresnos, mint, toasted focaccia

LUMP CRAB & ZUCCHINI FRITTERS

piment d'espelette aioli

CRISPY BRAISED RIBEYE CIGAR WRAPS

vietnamese chimichurri

*Chateau Ste Michelle Rosé
Crossings Sauvignon Blanc*

SECOND COURSE - CHOOSE ONE

QUICHE LORRAINE

gruyère, smoked bacon, arugula, black garlic aioli

SMOKED PORK HASH

potato hash, eggs, chili crunch, grilled focaccia

CARAMELIZED BANANA PANCAKE

whipped banana butter, toasted nuts, maple syrup

FRIED SPAGHETTI

wagyu meatballs, chili hollandaise

*Unknown Author Chardonnay
Unknown Author Cabernet Sauvignon*

SWEETS - CHOOSE ONE

TOFFEE CROISSANT BREAD PUDDING

dulce de leche ice cream, sea salt

DARK CHOCOLATE MOUSSE

orange zest, extra virgin olive oil, sea salt

PASSIONFRUIT CUSTARD

lime espuma, cocoa nibs, phyllo mille feuille

*Zonin Prosecco
Warres Otima Tawny Port*