

Mother's Day Brunch - May 14th

Give Mom a tasty gift for Mother's Day

Join us Mother's Day from 9 am - 2 pm

Special brunch menu and beverage specials

Featured Cocktail: The Wildflower
Chilled vodka, splash of St. Germain Elderflower, fresh squeezed lemonade, rosemary simple syrup, edible flower 10



Mother's Day Brunch includes the following Three Courses:

First Course is a Trio of Salads

AZ Greens

Mesclun greens, hearts of palm, sun-dried apricots, feta, crispy wonton skins, cardamom peach ving.

Watermelon Gazpacho

Cucumber, tomato, red pepper, sweet onion, fresh mint, pumpkin seeds

Schiaffoni Pasta

Wild mushrooms, pecorino cheese, heirloom tomatoes, caramelized onions, white balsamic-garlic ving.



Second Course is a Choice of Four Entrées

Smoked Salmon Benedict

English muffin, roma tomatoes, sauce béarnaise. Arugula salad lemon herb ving., basil tomatoes, sunflower seeds, breakfast radish

Spring Harvest Bowl

Tri-colored quinoa, asparagus, baby carrots, beets, cipollini onions, baby squash, soft herb pesto



Seared Chilean Sea Bass

Walnut pesto, creamy spinach risotto, grilled spring onions, sorrel buttered snap peas

Grilled Petite Filet

Hard herb compound butter, bacon jam, gratin potatoes, sautéed haricot verts



Third Course is a Duo of Desserts

Strawberry Shortcake

Vanilla sponge cake, fresh strawberry filling, crème chantilly

Chocolate Mousse Cake

Chocolate cake layers, chocolate mousse filling, caramel cream sauce

\$55 per Adult, Kids 10 & under \$25 ++

Reservations and prepayment required by Thursday, March 11

GF & Vegan options available

