

# Mother's Day Brunch

## First Course

**Greek Salad** Cucumber, Tomatoes, Red Onions, Kalamata Olives, Romaine, Dodoni Imported Feta

**Local Berries** House Granola, Attiki Honey

**Watermelon Gazpacho** Cucumber, Jalapeno, Tomato Sherry Vinegar

**Spanakotiropita** Crispy Phyllo Pastries with Cheese, Baby Spinach, Leeks

## Second Course

**Classic Eggs Benedict** choose either with Thick-Cut Ham or Spinach and Tomato, Served with Lemon Potatoes

**Truffle Burger** Remoulade, poblano, onion, tomato, gruyere

**Grilled Lamb Chops** Spinach, Yogurt Crushed Potatoes, Lemon Vinaigrette

**Spiced Filet Mignon**, 6oz. Grilled, Yogurt Crushed Potatoes, crispy shallot

**Warm Salmon Salad** 6oz. Pan-Seared, Spinach, Fennel, Cherry Tomatoes, Asparagus, Hard Boiled Eggs, Ginger Vinaigrette

**Greek Omelet** with Feta, Tomato and Roasted Potatoes

**Smoked Ham Omelet** with Cheddar Cheese and Roasted Potatoes

## Third Course

**Greek Yogurt** with Seasonal Fruit, Attiki Honey, Sesame Seed Pasteli

**Traditional Greek Beignets Loukoumathes**, Dipped in Thyme-Honey Syrup with Cinnamon and Nuts

**Chocolate Volcano Cake**, caramel, spiced whipped cream, strawberry

## Children's Menu & "A la carte" Sides

**French Toast** with Strawberries and Orange Relish 12

**Penne Pasta** with Butter and Cheese or Tomato Sauce 10

**Roasted Potatoes** Seasoned with Lemon and Oregano 10

**Bacon or Canadian Bacon** 9

**Chicken Skewer** 9

*Choice of one item per course.*

*Priced per person at: \$65*

*A progressive corkage starting at \$35 per 750 ml bottle will be charged without exceptions. Desserts may contain nuts.*

*A 3% surcharge is applied to each bill in order to help us bridge the gap between tipped and non tipped (kitchen) team members.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*