

# **Mother's Day Brunch Multi Course Menu**

Slaw of Crisp Celery and Jicama  
Orange Segments  
Fleur De Sel

Carpaccio of Fresh Bamboo  
Young Coconut  
Kari Oil

Sauteed Quail Egg  
Toasted Brioche  
Vine Ripened Tomato, Fresh Mozzarella Salad  
Wasabi Tobiko

Berry Soup  
Minted Lemon Sorbet

Organic Eggs  
Fried – Any Style, Scrambled, Omelette  
( Tomatoes, Broccoli, Baby Spinach, Mushrooms, Roasted Peppers, Onions,  
Bacon, Cheddar Cheese)

Petite Minted Golden Pineapple Yogurt Parfait  
Granola Crunch

Mini Bagels, Lox, Chopped Onions, Capers, Egg Whites,

Raspberry Petite Danish

Cinnamon Petite Danish

Spanish Cava  
Seasoned with Passion Fruit and Lychee Juices  
Raspberries

Warm Triangles of Lobster  
Lemon Honey Mustard

Portobello and Sun Dried Tomato Stuffed Flank Steak  
Cranberry Demi Glace  
Russian Fingerling Potatoes  
Roasted Medley of Squash  
Jalapeno, Cilantro Pesto Macaroni and Cheese

**Desserts**

Mango Lychee Mousse  
Cotton Candy

Lemon Grass Rice Pudding  
Sesame Crackling

**After Dessert**

South American Rainforest Fair Trade Coffee

Hazelnut Biscotti

Hand Rolled Truffles