

TWENTY6

MOTHER'S DAY BRUNCH | \$48 PP ++

Artisan Bread & Pastries Shop

Assortment of Breakfast Pastries and Rustic Breads

Fresh Seasonal Fruit

Assortment of local melons, Dragon Fruit, Papaya, Pineapple, Mangoes & Fresh Market Berries

Juice Bar

Grapefruit, Orange, Green Goddess, Super Antioxidant, Pineapple Ginger

Yogurt Parfait

Agave Yogurt, Homemade Granola, Fresh Seasonal Berries

Scottish Smoked Salmon Display

New York Plain Bagels Whipped Cream Cheese & Chive Cream Cheese Capers, Sliced Red Onions, Sliced Tomatoes & Chopped Hardboiled Eggs

Charcuterie & Cheese

Imported & Domestic Cheeses Cured Meats & Salami Pickled Vegetables & Accompaniments



KIDS MENU

\$24

**Scrambled eggs,
Applewood Smoked Bacon,
Breakfast Potatoes**

Mac & Cheese

Chicken Tenders

Chocolate Chip Pancakes

Croffles

French Fries



SALADS

Heirloom Beet & Burrata Salad

Mache, Arugula, Frisée, Toasted Pine Nuts, Basil Oil, Balsamic Vinaigrette

Falafel

Turmeric Humus, Fresh Mint Salad, Seed Medley, Pita Bread

Asparagus Salad

Pearled Farro, Tear Drop Tomatoes, Dill, Radishes, Avocado, Feta Cheese, Orange Vinaigrette

CARVING STATION

Slow Roasted Prime Rib

Served with Au Jus

Citrus and Dill Baked Salmon Fillet

Served with Yogurt-Dill Sauce

Lemon Pepper Chicken Breast

Roasted Cauliflower

Carrot Puree, Snap Peas, Mint Salad, Dukkah

Omelet Station

Omelets Prepared "à la minute" with choice of Regular Eggs & Egg Whites, Baby Spinach, Mushrooms, Tomatoes, Sweet Peppers, Onions, Cheddar Cheese, Mozzarella Cheese, Bacon Pieces, Diced Ham, Smoked Salmon & Chicken-Apple Sausage

SIDES

Creamy Mashed Potatoes

Pasta Alfredo

Penne Pasta, Broccoli, Creamy Alfredo Sauce

Seasonal Roasted Vegetables

Grilled Asparagus

DESSERT

Gianduja

Hazelnut, Mango Entremet

Summer Berry Chiffon Cake

Lavender Blueberry Profiteroles

Raspberry Chocolate Tartlets

Mother's Day Inspired Cupcakes

Coconut Rice Pudding Verrine

Passion Fruit Foam

Valrhona Ivoire Namelaka

Pistachio Microwave Sponge