

MOTHER'S

**DAY
2010**

All brunches come with coffee cake, muffin, palmiers

INSALATAS

Caesar—crispy hearts of romaine, parmesan, croutons with tangy dressing...\$8
With grilled marinated chicken breast...\$12

Smoked Chicken—roasted red peppers, gorgonzola, spicy walnuts, baby greens with a soy sake vinaigrette...\$13

Dungeness Crab Antipasti—avocado, papaya, scallions, chili lime vinaigrette \$15

Fruit Plate--Charlene melon, papaya, grapes & berries with ricotta cheese and warm honey...\$9

ENTREES

All egg dishes come with home fried potatoes

Challah French Toast—sourdough and grand marnier custard, real maple syrup, chicken apple sausage ...\$15

Wild Mushroom Omelet—fried sage, Sonoma goat cheese ...\$15

Dungeness Crab & Avocado Omelet—Monterey Jack cheese hollandaise ...\$17

Spanish Omelet—ham, chorizo, manchego cheese, roasted chilies ...\$15

Huevos Rancheros with Grilled Prawns—black beans, corn tortilla, salsa, guacamole, eggs over easy ...\$15

Eggs Benedict—Canadian bacon, English muffin, hollandaise ...\$15

Brie and Mango Quesadilla—hand made buttermilk and butter tortilla, French brie, mango, salsa fresca and grilled prawns ...\$16

Grilled Wild King Salmon julienne vegetables with potato pancake and hollandaise sauce... \$19

Lobster Hash—grilled sea scallops, organic arugula, truffle vinaigrette, potatoes and lobster...\$18

Grilled Rib Eye Steak—garlic butter, home fried potatoes and baby greens tossed with balsamic vinaigrette ...\$21

Live Red Abalone-lemon ricotta ravioli...\$17

Fried Chicken and Waffle, maple syrup...\$16

SIDES

Challah French Toast...\$8

Chicken apple sausage...\$5

Home fried potatoes, sour cream and scallions...\$5

Sourdough Waffle...\$8