

**MOTHER'S**

**DAY  
2011**

All brunches come with coffee cake, muffin, palmiers, and a glass of sparkling wine

**INSALATAS**

- Caesar—crispy hearts of romaine, parmesan, croutons with tangy dressing... \$8  
With grilled marinated chicken breast... \$12
- Roasted Beets—grilled asparagus, toasted hazelnuts, turnip puree, Tuscan clouds, radishes, goat cheese arancini... \$12
- Duck Confit—spinach, spiced walnuts, pecorino cheese, mustard vinaigrette.. 13
- Dungeness Crab Antipasti—avocado, papaya, scallions, chili lime vinaigrette \$15
- Fruit Plate— melon, papaya, berries with ricotta cheese and warm honey... \$9

**ENTREES**

- Challah French Toast—sourdough and grand marnier custard, real maple syrup, chicken apple sausage ... \$17
- Wild Mushroom Omelet—fried sage, goat cheese, wild mushrooms ... \$17
- Dungeness Crab & Avocado Omelet— Jack cheese hollandaise ... \$19
- Breakfast pizza—egg, prosciutto, manchego cheese, roasted chilies ... \$15
- Huevos Rancheros with Grilled Prawns—black beans, corn tortilla, salsa, guacamole, eggs over easy ... \$18
- Frittata Mare—Dungeness crab, avocado, hollandaise ... \$19
- Fried Chicken and Waffle, maple syrup ... \$17
- Green Scarves Lasagna—spinach pasta, mozzarella, ricotta, béchamel, marinara ... \$17
- Grilled Wild King Salmon lemon ricotta ravioli, grilled Asparagus, citrus butter ... \$22
- Lobster Hash—grilled sea scallops, organic arugula, truffle vinaigrette, potatoes and lobster... \$21
- Bistecca—sliced marinated skirt steak, grilled peasant bread, sweet onions, arugula salad, fries... \$19
- Gnocchi primavera—fresh green peas, artichokes, asparagus, spring garlic, prosciutto.. \$19
- Cornish Game hen all mattone— marinated and grilled under a brick with seasonal vegetables... \$20

**SIDES**

- Challah French Toast... \$8
- Chicken apple sausage... \$5
- Home fried potatoes, sour cream and scallions... \$5