

≡ MOTHER'S DAY BRUNCH ≡

Viennoiserie

Chocolate croissant
Blueberry and cream cheese danish
Lemon and raspberry danish

Cookies

Chocolate chip
Peanut butter

Muffins

Lemon poppy seed
Chocolate

Petit four

Carrot cake
Triple layer cake
Flourless chocolate torte
Cheesecake-vanilla
Fudge-chocolate
Macarons
Chocolate/peppermint Madeleines
Chocolate dipped strawberries
Mango passion fruit shooters
Chocolate caramel verrine
Vegan donuts
Éclair

FROM OUR KITCHEN

To order

Eggs your style, eggs Benedict, scrambled, Provençal omelet, poached
Waffles and fried chicken
Challah french toast
Muffletta (Moroccan crepes with honey and butter)

Chefs Table

Comfrey Farm bacon
Ghee butter crisped hash brown
Maple sausages
Moroccan shrimp on southern grits
Smoked salmon and petit bagels
Organic fruits and berries
Asparagus hollandaise
Shaved onion tomato and pulled mozzarella

Carving station

Grass fed prime rib with a Demi glacé

From the Bar

Champagne and champagne cocktails
Fresh squeezed juices | orange, grapefruit, apple
Organic coffees and teas

\$59 a person

kids \$19.00 (10 and under)

David Fhima Chef/Owner | Brian Jones Sous Chef | Emma Sorensen Pastry Chef
Eli Fhima Maitre D | Sean Jones Beverage Director

