



MOTHER'S DAY BRUNCH BUFFET MENU

SUNDAY, MAY 11 | 9:30AM - 2:00PM

MAIN DINING ROOM

BREAKFAST PASTRIES freshly baked mini muffins, croissants & fruit filled pastries

SHRIMP COCKTAIL **GFF** lemon & tangy cocktail sauce

FRESH FRUIT **GFF** cantaloupe, honeydew, pineapple, grapes & strawberries

SPINACH SALAD **GFF** strawberries, spiced walnuts, crumbled bleu cheese & sweet onion vinaigrette

CRÈME BRÛLÉE FRENCH TOAST brioche, crème brûlée batter, maple pecan butter sauce

SCRAMBLED EGGS **GFF** soft scrambled with cream cheese & chives

TRADITIONAL EGGS BENEDICT* pit ham on toasted English muffin with poached eggs & hollandaise

STRAWBERRY RICOTTA BLINTZ orange and vanilla-scented ricotta filled crepes, topped with strawberry gastrique

BREAKFAST MEATS **GFF** applewood smoked bacon & country sausage links

PARMESAN LEEK HASHBROWNS **GFF**

CHICKEN FRANÇAISE **GFF** lemon, caper & parsley sauce with roasted brussels sprouts

GRILLED SALMON* **GFF** dill cream sauce & haricot verts

BEEF BOURGUIGNON **GFF** braised beef with carrots, pearl onions & demi-glace with garlic mashed potatoes

ASSORTED DESSERT DISPLAY display of assorted mini shooters and desserts

ADULTS 55 - CHILDREN (3 TO 11) 20

Beverages

JUICE grapefruit, apple or cranberry 5

BELLINI peach purée, prosecco | glass 7 - bottomless 18

MIMOSA orange, cranberry or passionfruit | glass 7 - bottomless 18

FRENCH 75 gin, lemon juice, simple syrup, champagne 11

ST. GERMAIN SPRITZ elderflower liqueur, sparkling wine, soda 11

ESPRESSO MARTINI absolut vanilla, house irish cream, mr. black, espresso 12

SOFT DRINKS 4 - COFFEE 4

HOT TEA 4 - HOT CHOCOLATE 6

ESPRESSO 5 - LATTE OR CAPPUCCINO 6

GFF - denotes gluten free friendly: menu items that can be made gluten free upon request.

Tax & Gratuity not included. A 20% service charge will be added to parties of 8 or more.

*Consumer advisory: item is served raw, undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, shellfish, seafood, or eggs may increase your risk of foodborne illness.

A MORRISSEY HOSPITALITY PROPERTY



MOTHER'S DAY DINNER PRIX FIXE MENU

SUNDAY, MAY 11 | 4PM - 8PM

First Course

Choice of one

FRESH OYSTERS* **GFF** two fresh oysters, citrus mignonette, lemon

OYSTERS ROCKEFELLER* two grilled oysters, spinach & pernod cream, parmesan breadcrumbs

ROASTED BEET SALAD **GFF** frisée, goat cheese, candied pistachios, white balsamic-honey vinaigrette

CAESAR SALAD **GFF** romaine, parmesan, garlic baguette, classic caesar dressing

FRENCH ONION SOUP **GFF** crouton, gruyère & provolone cheeses

LOBSTER BISQUE **GFF** sherry & chive oil

WINE PAIRING Rose or Pinot Noir

Second Course

Choice of one

POT PIE chicken, diced carrots, peas, onions, potatoes, velouté, herbs, puff pastry 45

HERB RISOTTO **GFF** bacon, scallions, red peppers, parmesan 45 ~ with chicken 49 ~ with shrimp 55

CHICKEN FRANCAISE **GFF** lemon parsley caper sauce, asparagus, parmesan leek potatoes 47

BEEF BOURGUIGNON **GFF** sauteed carrots, crispy onions, demi-glace, garlic mashed potatoes 49

TWIN CRAB CAKES jumbo lump crab, cajun remoulade, fried caper, parmesan leek potatoes 49

SALMON* **GFF** pea puree, fingerling potatoes, heirloom tomatoes, fava beans, peas, salmon roe 55

HALIBUT* **GFF** asparagus, citrus beurre blanc, pineapple salsa, petite greens 69

TWIN LOBSTER TAILS **GFF** twin, 4 oz. lobster tails, lemon, drawn butter, herb risotto 69

FILET MIGNON* **GFF** topped with house steak butter, choice of side 6 oz. 59 ~ 8 oz. 69

FILET OSCAR* **GFF** 6 oz. filet mignon on asparagus topped with crab meat & hollandaise sauce, choice of side 69

FILET & CRAB CAKE* 4 oz. filet mignon, crab cake, cajun remoulade, fried caper, choice of side 65

FILET & LOBSTER* **GFF** 4 oz. filet mignon, 4 oz. lobster tail, lemon, drawn butter, choice of side 69

RIBEYE STEAK* **GFF** topped with house steak butter, choice of side 12 oz. 65 ~ 18 oz. 79

CHOICE OF SIDE OPTIONS: vegetable medley, creamy herb risotto, house-cut fries, garlic mashed or parmesan leek potatoes

WINE PAIRING Chardonnay or Syrah

Third Course

Choice of one

CRÈME BRÛLÉE **GFF** vanilla cream, caramelized sugar

NEW YORK STYLE CHEESECAKE spiced blueberry compote, lemon sugar

CHOCOLATE SOUFFLÉ CAKE warm fudge center ~ à la mode +2

STRAWBERRY RHUBARB CRISP crisp old fashion oat topping ~ à la mode +2

WINE PAIRING Dessert White or Grahams' Six Grapes Port

WITH WINE PAIRINGS \$12++

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Cocktails

WHITE SANGRIA

flavored vodka, white wine, assorted fruit 10

STRAWBERRY FIELDS MULE

strawberry vodka, basil syrup
with fresh cucumber & strawberries 10

PEACH ME

rum, peach purée, lime juice, mint, bitters,
topped with sparkling wine 10

SPICY SENORITA

jalapeño-infused tequila, orange juice,
lime juice, tajín rim 10

CONNIE'S SIDECAR

ferrand cognac, sour mix, lime juice 12

BLACKBERRY THYME OLD FASHIONED

jim beam, blackberry, thyme, angostura bitters 12

JOHN'S WINNING HAND

Tria's barrel-aged manhattan, bourbon rye blend, sweet
vermouth bitters 16

Martinis

GATSBY

beefeater gin, absolut vodka,
elderflower, lime, sparkling wine 10

FRENCH MARTINI

tattersall tightline vodka, raspberry,
pineapple, lime 10

ACE IN THE HOLE

vodka, fresh citrus (orange, lemon, lime),
lemonade, sparkling wine 11

ESPRESSO MARTINI

absolut vanilia, house irish cream,
mr black, espresso 12

Spirit-Free

PEACHY KEEN

peach shrub, orange juice, ginger beer 7

FIGGY STARDUST

fig, cherry, lemon, rosemary 7

On Tap

MICHELOB GOLDEN LIGHT 6

SUMMIT EPA - KONA BIG WAVE 8

BLUE MOON - SURLY FURIOUS 8

SIERRA NEVADA HAZY LITTLE THING 8

Bottle & Can

COORS LIGHT - SAMUEL ADAMS LAGER 6

MICHELOB ULTRA - STELLA ARTOIS 7

FULTON LONELY BLONDE 7

CORONA - AMSTEL LIGHT 7

GUINNESS 8

WHITE CLAW SELTZER - BLACK CHERRY OR MANGO 7

LOON JUICE CIDER 8

Alcohol-Free

ATHLETIC IPA 7

ATHLETIC UPSIDE DAWN 7

SIERRA NEVADA HOP SPLASH 7

HEINEKEN 0.0 7

Wine

Glass | Bottle

SPARKLING WINE

Benvolio Prosecco, Veneto, ITA 10 | 38

Argyle Brut, Willamette Valley, OR 17 | 65

Nicolas Feuillatte Brut Rosé Champagne, Chouilly, FRA 95

Veuve Clicquot Champagne, Reims, FRA 125

RIESLING

Kung Fu Girl, Columbia Valley, WA 10 | 38

Selbach Incline, Mosel, DEU 14 | 53

Maximin Grünhaus, Abtsberg, Mosel, DEU 92

PINOT GRIGIO

Santa di Terrossa, Veneto, ITA 9 | 34

A to Z Wineworks, OR 12 | 46

Jermann, Northeastern ITA 57

CHARDONNAY

Murphy-Goode, Sonoma, CA 9 | 34

Oak Farm, Lodi, CA 12 | 46

Gran Moraine, Willamette Valley, OR 80

Schaller Chablis, Burgundy, FRA 80

Flowers, Sonoma, CA 91

SAUVIGNON BLANC

Murphy-Goode, Sonoma, CA 9 | 34

Juggernaut, Marlborough, NZL 12 | 46

Twomey, Sonoma, CA 61

ROSÉ & OTHER WHITES

Campuguet Rosé, Rhône, FRA 9 | 34

Lubanzi Chenin Blanc, Swartland, ZAF 12 | 46

Sella & Mosca La Cala Vermentino, Sardinia, ITA 14 | 53

Minges Scheurebe Feinherb, Pfalz, DEU 62

PINOT NOIR

Murphy-Goode, Sonoma, CA 9 | 34

Banshee, Santa Barbara, CA 12 | 46

Migration, Sonoma, CA 77

Flowers, Sonoma Coast, CA 96

J Vineyards, Russian River Valley, CA 91

Cloudy Bay, Marlborough, NZL 93

MERLOT

Sterling, Central Valley, CA 9 | 34

Trig Point, Alexander Valley, CA 18 | 68

Duckhorn, Napa Valley, CA 92

CABERNET SAUVIGNON

Murphy-Goode, Sonoma, CA 9 | 34

Oak Farm Tievoli, Lodi, CA 12 | 46

Beringer Knights Valley, Sonoma, CA 18 | 68

Dusted Valley, Columbia Valley, WA 81

Duckhorn, Napa Valley, CA 106

Jordan, Alexander Valley, CA 114

L'Ecole No 41, Ferguson, WA 121

OTHER REDS

Allegrini Valpolicella, Veneto, ITA 47

Dona Paula Malbec, Mendoza, ARG 12 | 46

Cline Syrah, Sonoma, CA 14 | 53

Red Schooner Syrah, AUS 73

Saldo Zinfandel, Oak Valley, CA 72

Ridge Three Valleys Blend, Sonoma, CA 18 | 68

BV Tapestry Reserve Blend, Napa Valley, CA 81

Lassègue Les Cadrans Blend, Bordeaux, FRA 83

Justin Isosceles Blend, Paso Robles, CA 102