

## Mother's Day Brunch

Sunday, May 14<sup>th</sup>, 2017

*family style, brioche filled with Nutella and strawberry  
platter of seasonal fruit and yogurt*

### FIRST

*Choice of (one)*

#### Tuna Tartare

*gazpacho foam, olive powder, cucumber, basil, baguette crisps  
or*

#### Strawberry & Heirloom Tomato Salad

*organic greens, almonds, goat cheese, Meyer lemon vinaigrette*

### SECOND COURSE

*Choice of (one)*

#### Grav Lox Eggs Benedict

*(2) everything bagel, poached egg, dill hollandaise, tomato caper relish*

#### Prime Filet Mignon

*caramelized onion tarte tatin, fava and truffle mash, fava greens, herbs*

#### Halibut en Papillote

*local halibut steamed with white wine, artichokes, fava beans, radish,  
herbs, lemon, z'atar seasoning*

### DESSERT

*Choice of (one)*

#### Strawberries & Almond Tart

*Fresh local strawberries, almond crème patisserie, vanilla Chantilly  
or*

#### Chocolate Crème Brulée

*orange ganache, vanilla crème brulée, orange*

Adults \$68 / Children (4-12) \$34

BBC Members discounts apply

Tax and gratuity not included. An automatic 18% gratuity will be added to parties of 8 or larger.

*Executive Chef Rachel Haggstrom*

*Pastry Chef Saree Musick*