



mother's day brunch

three courses for \$30.00

FIRST BITE

house smoked salmon

pickled ramps, seeded lavash, cucumber

or

shaved kale salad

charred broccoli, toasted almonds, oven dried tomatoes, garlic herb dressing

or

fresh baked muffin

salted honey butter

or

chilled pea soup

basil, crème fraîche, white miso

SECOND BITE

ELA quiche

asparagus, pecorino, lyonnaise potatoes, smoked black pepper romesco

or

brioche french toast

strawberry-rhubarb, chantilly cream, lavender

or

breakfast gnocchi

fennel chicken sausage, scrambled eggs, smoked paprika aioli

or

“lobster benedict” (\$12 supplement)

spinach, poached eggs, lobster hollandaise

THIRD BITE

cardamom panna cotta

blueberries, kaffir lime, short bread

or

warm cookie dough

vanilla bay ice cream, malted milk meringue