



mediterraneo

Mother's Day

BRUNCH MENU

FOR THE TABLE

BAKERY ASSORTMENT

assortment of croissants, muffins, tea breads
with whipped butter and jam

MIMOSA BAR

COMPLIMENTARY GLASS OF CHAMPAGNE

Your choice of a Mimosa or a Bellini,
or a glass of Prosecco

Lavender Lemonade (non-alcoholic)

STARTER

please select one

SPRING VEGETABLE PUREE v

coconut cream, herbs

WATERMELON FRENCH FETA

sweet watermelon, French feta, balsamic, basil

SUGAR SNAP PEA SALAD

avocado tzatziki, snap peas, Marcona almonds,
lemon vinaigrette

MAIN

please select one

LEMON BLUEBERRY PANCAKES

buttermilk blueberry pancakes, lemon curd, blueberry
compote, whipped cream, pure maple syrup

CHOCOLATE CHIP PANCAKES

buttermilk chocolate chip pancakes, chocolate sauce
whipped cream, pure maple syrup

CRAB BENEDICT

poached eggs, lump crab, hollandaise, english muffin,
breakfast potatoes, and arugula salad

ROASTED MUSHROOM OMELETTE

roasted mushrooms, caramelized onions, mozzarella,
spinach, breakfast potatoes, and arugula salad

ASPARAGUS GOAT CHEESE FRITTATA

eggs, leeks, asparagus, garlic, goat cheese, arugula salad

SMOKED SALMON CARPACCIO

sliced salmon, red onion, hard boiled sieved eggs,
capers, creme fraiche, arugula salad

CHICKEN MILANESE

pounded breaded chicken breast, arugula salad,
baby tomatoes, shaved parmesan lemon dressing

BLACKENED SALMON BERRY SALAD

grilled salmon, baby spinach, arugula, goat cheese, almonds,
fresh berries, and citrus dressing

CROQUE MADAME

grilled ham and gruyere on brioche, mornay sauce, fried egg

FOCACCIA TURKEY CLUB

fresh roasted turkey, tomato, bacon, avocado, arugula, aioli,
focaccia, fresh fruit

DESSERT

please select one

NEW YORK CHEESECAKE

fresh berry sauce

TRES LECHE STRAWBERRY SHORTCAKE

milk-soaked cake, whipped cream, macerated strawberries

BERRIES AND WHIPPED CREAM

assorted berries and whipped cream

\$85 per person
beverages, tax, and gratuity not included
20% Gratuity will be added to all tables

