KITCHEN + BAR

# Blooms & Brunch A Mother's Day Celebration

# **APPETIZERS**

(CHOICE OF ONE)

Poached Eggs Over White and Green Asparagus Salad with buttermilk dressing and toasted seeds

**Boiled Eggs Over Smashed Avocado Toast** ciabatta bread, primavera mix, lemon vinaigrette

**Chilled Sweet Corn Vichyssoise** 

butter poached Maine lobster and jalapeno cornbread croutons

# **ENTREES**

(CHOICE OF ONE)

Grilled Jumbo Tiger Shrimp Fettucine Pasta parmesan, roasted garlic sauce, with heirloom tomatoes and brussel sprouts leaf and asparagus

> West Texas Mopped Steak and Egg shoestring potato fries and garden salad

European Pan Roasted Branzino

on carrot puree and Mediterranean couscous salad with chile de arbol pil pil sauce

### DESSERT

## Silky Smooth Panna Cotta

macerated berries, strawberries consommé, toasted almond and pistachio ice cream

THREE COURSE PRIX FIXE MENU | ADULTS: \$90++PER PERSON

