



# Mother's Day BRUNCH

SUNDAY, MAY 14 ON 2<sup>ND</sup> LEVEL

PLEASE VISIT [OPENTABLE.COM](https://www.opentable.com) (CAST IRON) FOR RESERVATIONS.

## FRUITS AND BERRIES

Watermelon, cantaloupe, pineapple, strawberries, blueberries, papaya, dragon fruit

## CHILLED AND COLD

### WATERMELON PROSCIUTTO SALAD

Avocado, grilled lemon

### INSALATA CAPRESE

Arugula and balsamic

### BLOOD ORANGE & ROASTED BEET SALAD

Arugula, pea shoots, Texan goat cheese, pickled red onions

### CURRIED CAULIFLOWER SALAD

Frisse, roasted tri-color cauliflower, curry-maple dressing

## HAND TOSSED GREENS

### SPINACH, SPRING MIX, ROMAINE

Cherry tomato, cucumber, pickled onion, broccoli, carrots, red peppers, corn  
Olives, jalapenos, dry cranberries, pepitas, honey pecans, red radish, toasted almonds  
Cheddar, feta, bacon bits, herb croutons,  
Honey balsamic, citrus dressing, roasted garlic parmesan

## ON THE ICE

### CHILLED SHRIMP, GREEN LIP NEW ZEALAND

### MUSSELS

Lemon and lime wedges, traditional cocktail sauce, tabasco, mignonette sauce, melted butter

## SALMON GRAVALAX, SEAFOOD CEVICHE

Gherkins, capers, cocktail onions, dill cream cheese, Melba toast points, bagel thin toasts

## ASSORTED SUSHI AND SASHIMI GARI, WASABI, SHOYU

## CHEESE AND CHARCUTERIE

### CHEF'S SELECTION OF ARTISANAL CHEESES AND CHARCUTERIE

Whole grain mustard, fig relish, orange marmalade, honey, marinated queen and Kalamata olives, Marcona almonds, assorted crackers

## MEZZE SOUK

### HUMMUS BEIRUTY

### BABAGANOUSH

### TZATZIKI

### DOLMAS

### TABOULEH

Crisp pita, crudité

## BOULANGERIE

Baguettes, sweet dinner rolls, parmesan and chilly lavash, sourdough loaf, ciabatta, cheddar and jalapeno wheel buns, hard rolls, Dark rye bread  
Chili Honey butter, pecan cinnamon butter, whip butter

# Mother's Day

## BRUNCH

### EGGS TO ORDER

#### CAGE FREE BROWN EGGS

Onions, tomatoes, peppers, spinach, jalapeño, mushroom, pico di gallo  
Chorizo, Ham, bacon, cheddar, pepper jack

### BREAKFAST CHAFFERS

#### CHIVE SCRAMBLED EGGS

#### BREAKFAST SAUSAGE LINKS

#### RANCH STYLE POTATOES WITH PEPPERS & ONIONS

#### MAPLE BACON

### BUTTERMILK PANCAKES

#### TRADITIONAL ACCOMPAINMENTS

Toppings: whipped cream, blue berries, strawberries, pecans, chocolate sauce, raspberry sauce

### SOUP

#### CARROT GINGER AND COCONUT VELOUTÉ

Fried golden onions, chili crisp

### CHEF'S CARVINGS

#### HOME SMOKED COFFEE RUBBED BRISKET

Charred peach and habanero sauce, mashed potato

#### SALMON ENCROUTE

Caper and chervil beurre blanc, roasted root vegetables

### A LA PLANCHA

#### TERIYAKI CHICKEN SKEWERS

#### SHRIMP PINEAPPLE SKEWERS

Spicy yogurt sauce, teriyaki sauce

### FROM THE WOK

#### THAI PENANG CURRY TOFU

#### CHICKEN KUNG PAO WITH BROCCOLI AND

#### CASHEWS

#### STEAMED JASMINE RICE

#### LO MEIN NOODLES

### FOR THE LITTLE ONES

#### CHEESY BAKED MAC N' CHEESE

#### CRISP CHICKEN TENDERS

#### TATER TOTS

Ketchup, honey mustard, BBQ sauce

Fruit cups

### THE SWEET TOOTH

#### CAKES AND TARTES

Chocolate torte, candied orange

Pecan pie

Lemon meringue tart

Banana walnut cake

#### INDIVIDUAL VERRINE

Chocolate pot de crème, Bailey's crème, rosemary  
Mango panna cotta with passion fruit compote,  
raspberries

Riz au lait, Tahitian vanilla beans toasted almonds

Mexican flan with berries

#### ASSORTED CUPCAKES

Lemon cupcake with lavender honey buttercream

Vanilla cupcake with strawberry cream cheese icing

Red velvet cupcake

#### ACTION

Gulab jamun with ice cream

Flambeed berries with ice cream

**\$78 ADULTS, \$40 CHILDREN 6-12 (PLUS TAX)**

**COMPLIMENTARY FOR CHILDREN 5 & UNDER**

**SEATING AVAILABLE EVERY 45 MINUTES**

**FROM 11:00 A.M. TO 3:00 P.M.**

*This menu is specially crafted by our chefs using avant-garde handpicked ingredients from all around the world. Mono Sodium Glutamate, mono saturated fat, synthetic ingredients, and colors are not used whilst cooking.*