

Mother's Day Brunch

Served 10:00 am - 2:00 pm | \$49 per person

Scrambled Eggs with Cheddar Cheese

Farm-fresh eggs gently whisked and folded into soft, velvety ribbons, finished with sharp melted cheddar.

French Toast with Berries & Maple Syrup

Thick-cut brioche soaked in vanilla custard, griddled to golden perfection, topped with fresh seasonal berries and pure maple syrup.

Assorted Pastries

An assortment of flaky croissants, fruit-filled danishes, and delicate morning pastries.

Potatoes O'Brien

Crispy skillet-roasted potatoes with bell peppers, onions, and a hint of garlic.

Italian Chopped Salad

Freshly chopped romaine tossed with red onions, cherry tomatoes, olives cucumber, and salami, finished with fresh mozzarella, pepperoncini, and a house red wine vinaigrette.

Salmon Florentine

Pan-seared salmon over sautéed spinach and mushrooms, finished with a creamy garlic sauce.

Chicken Stemperata

Semi-boneless chicken prepared "stemperata" style (a Sicilian sweet and sour sauce of capers, olives, and vinegar), featuring olives, pepperoncini, and aged vinegar, served over a creamy Asiago Cheese Polenta

Pork Tenderloin

Extremely tender and delicate roasted pork with a rich Dijon cream sauce.

Roasted Seasonal Vegetables

A vibrant medley of spring vegetables, oven-roasted with olive oil and fresh herbs.

Desserts

Tiramisu

Espresso-soaked ladyfingers with rum and cocoa powder.

New York Cheesecake

Classic cream cheesecake with blueberries, walnut crumble, caramel and raspberries sauce.

Cannoli

Crisp pastry shells filled with sweet ricotta cream, accented with chocolate chips and citrus.