

# MOTHER'S DAY

\$48 PER PERSON | \$25 FOR KIDS 10 AND UNDER

## FOR THE TABLE

- GF CORN BREAD**  
maple miso butter
- GF CRUDITE**  
lettuce, jicama, sugar snaps, persian cucumbers,  
heirloom carrots, radish, avocado herb dip
- GF SUSHI PLATTER**  
ahi nigiri, eggplant nigiri, red dragon roll,  
asparagus crunch roll, ahi crispy rice



## SPRITZES

\$30 FOR 2 HOURS UNLIMITED

HUGO  
LYCHEE PALOMA  
APEROL

## MAINS

choose 1 per person

- GF BABY GEM GREEN GODDESS**  
super seed crunch, tofu feta, microgreens
- BREAD PUDDING FRENCH TOAST**  
whipped cream, fruit compote, maple syrup
- GF PORTOBELLO EGGS BENEDICT**  
yo egg, creamed spinach, hollandaise, mushroom bacon
- SPINACH AND HERB QUICHE**  
garlic & herb cheese, sundried tomato, spinach, spring salad
- GF AVOCADO BEETROOT TARTARE**  
tartar, pine nuts, capers, citrus soy, sesame, cilantro, taro chips
- UDON NOODLES**  
truffle mushroom cream

## DESSERT

- STRAWBERRY-MATCHA TIRAMISU**  
strawberry compote, mascarpone  
*sweetened naturally with coconut sugar & maple syrup*  
*contains caffeine*



GF gluten friendly    contains nuts

We offer a 100% plant-based menu. Please note that our kitchen utilizes nuts, wheat, and soy. As much as we strive to prevent cross-contamination, we kindly ask guests with allergies to inform us.