



## MOTHER'S DAY BRUNCH MAY 13, 2018

*Grilled Melon \$8*

citrus yogurt, homemade granola

*Blueberry and Tarragon Scone \$6*

whipped orange butter

*Nutella Stuffed French Toast \$16*

brioche bread, syrup

*Ceviche \$18*

shrimp, fish, coconut

*Broccoli Salad \$18*

raw shaved broccoli, grilled chicken, dates, almonds

*Roasted Root Vegetable Flat Bread \$14*

goat cheese, herbs, sunflower seeds

*Mac and Cheese \$12*

cheese medley, sugar snap peas, crispy ham

*Bacon Fried Rice \$15*

fried egg, pineapple, scallions

*Huevos Rancheros \$15*

crispy prosciutto, charred salsa, queso fresco

*Pulled Pork Sliders \$15*

chipotle mayo, swiss cheese, pickles

*Chicken and Cornbread \$16*

honey, jalapeno butter

*Green Curry Mussels \$20*

grilled bread, crispy potatoes, pumpkin seeds



**J. Hofstatter Wine Dinner with winemaker & fourth generation owner,**

**Martin Foradori**

**Menu crafted by Chef Hilda Ysusi**

**May 14, 2018**

**Reception 6:30 pm - 7:00 pm**

**J. Hofstatter Pinot Grigio, Alto Adige, Italy**

Calamari

*mandarin supremes, jalapeno & bee pollen*

**Dinner 7:00 pm**

**J. Hofstatter “Joseph” Gewurztraminer, Alto Adige, Italy**

Pasta

*spec, roasted corn, chamomile cream*

Artichoke Carpaccio

*lychee, vanilla bean aioli, grilled radicchio*

**J. Hofstatter Pinot Bianco, Alto Adige, Italy**

Sashimi

*Wahoo, tahini lemon vinaigrette, poppy seeds*

Ribs

*white peach and fennel glaze*

**J. Hofstatter “Mezcan” Pinot Nero, Alto Adige, Italy**

Lamb Tartar

*beet vinaigrette, parmesan cheese, crispy hibiscus*

Iberico Pork

*sweet potato hash, cranberry mostarda*

Apple Crumble

*hazelnuts, rye crumb, vanilla ice cream*

**\$99 per person**

**Reservation required**

**713-389-5628**