



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