



\$30 pp. Seatings at 9 am, 11 am, & 1 pm.

Mothers Day 2012 (Sunday May 13) Call 480-782-5550 for reservations.

Appetizers

Sweet corn and poblano griddlecakes topped with tender green chili pork carnitas, black beans and cotija cheese

Hand rolled potato gnocchi in a brown butter, truffle honey sauce with crispy pancetta, sautéed beech mushrooms and taleggio cheese

Grilled spring asparagus with cauliflower fondue, smoked bacon, roasted garlic crostini and a fried egg

Salads

Spinach and baby kale tossed with cherry tomatoes, cucumbers, red onion, avocado, foccacia croutons, manchego and Caesar dressing

Fresh watercress & California pistachios tossed with strawberries, papaya, pineapple, jicama, cucumbers & coconut finished with preserved lemon vinaigrette

Entrees

Breakfast pizza topped with poblano cream, house cheese blend, roasted garlic sauce, breakfast sausage, fingerling potato, fried egg, arugula and sweet jalapeno vinaigrette

Fresh baked croissant sandwich with house smoked salmon, scrambled egg, warm gouda cheese & garlic boursin spread topped with an avocado cherry tomato salad and a side of sweet potato fries

Citrus roasted Alaskan sable fish over gluten free quinoa pasta tossed with sweet peppers, onions, artichoke hearts, tomatoes, spinach and feta cheese

Seared sea scallops over basil parmesan risotto, mango tomato relish, spring pea tendrils and chimichurri sauce

Grilled skirt steak over cheesy scalloped potatoes & roasted asparagus topped with a fried egg poblano hollandaise sauce and salsa verde

Desserts

Blueberry coffee cake topped with fresh macerated berries and honey vanilla yogurt

Milk chocolate pot a crème with raspberries and nutella croissant sticks