

# Mother's Day Celebration

Three Courses | \$80 <sup>+tax</sup> per person

Includes Artisan Breads & Pastries, Hot Coffee & Tea  
Service, and Soft Drinks

## Salad Select one

### Spring Salad <sup>DF GF V</sup>

Mixed greens, cucumber, tomato, radish, herbs, The  
Winemaker's Kitchen Seyval Blanc Vinaigrette

### Baby Spinach Salad <sup>GF</sup>

Baby spinach, Swiss cheese, bacon,  
hard-boiled egg, red onion, creamy buttermilk herb  
dressing

## Entrée Select one

### Crab Cake Benedict <sup>SF</sup>

Grilled English muffin, crab cakes, poached eggs,  
lemon dressed arugula, Old Bay hollandaise, crispy  
prosciutto, fried fingerling potatoes

### Blueberry Cheesecake Baked French Toast

Baked in a custard with blueberries and cream cheese,  
preserved lemon crème anglaise, LaBelle Winery  
Blueberry wine sauce, chantilly cream, thick-cut  
bacon

### Sliced Sirloin au Poivre <sup>\* GF</sup>

Pepper-crusted sirloin, whipped potatoes, asparagus,  
brandied mushroom cream sauce

### Chicken LaBelle <sup>GF</sup>

LaBelle Winery wine-brined chicken breast, sun-dried  
tomatoes, roasted mushrooms, crispy prosciutto,  
LaBelle Winery Riesling wine cream sauce, whipped  
potatoes, asparagus

### Seared Salmon <sup>F GF DF</sup>

Atlantic salmon, red beet purée, grilled asparagus,  
creamy charred citrus gremolata

### Vegetarian Spring Pea Risotto <sup>GF V</sup>

Risotto, green pea purée, spring peas, roasted carrots,  
lemon zest, parsley, arugula salad

### Filet Mignon <sup>\* GF</sup>

6 oz. grilled beef tenderloin, whipped potatoes,  
asparagus, demi-glace

DF = Dairy Free | GF = Gluten Free | N = May Contain Nuts |  
V = Vegetarian | SF = Shellfish | F = Fish

\*Consuming raw or undercooked meat, poultry, seafood, and eggs may  
increase your risk of foodborne illness.

Please inform your server if you have sensitivities or allergies as we can  
sometimes make special preparations. Items marked as GF are made with  
gluten free ingredients, but please be aware that they are prepared side-  
by-side with items that may have gluten.

## Dessert Select one

### Chocolate Decadence <sup>GFV</sup>

Mini dark chocolate cake, red wine cherry compote, chantilly

### Strawberry Cheesecake <sup>V</sup>

Strawberry sauce, chantilly, rolled wafer cookie

### Carrot Cake <sup>N</sup>

Carrot cake with white wine caramel sauce, chantilly



## Featured Cocktails

### Bloody Elixir \$14

Tito's Handmade Vodka, house-made Bloody Mary mix, bacon strip, Tajin

### Springtime Spritz \$14

Elderflower Liqueur, grapefruit juice, lychee purée, lemon juice, sparkling wine, soda water

### Pineapple Hibiscus Margarita \$15

Milagro Silver Tequila, triple sec, pineapple juice, hibiscus simple syrup, lime juice

### Sparkling Blackberry Bramble \$15

Empress Gin, blackberry purée, lemon juice, simple syrup, sparkling wine

### Watermelon Mint Sangria \$14

LaBelle Rosé Wine, Elderflower Liqueur, watermelon purée, mint

simple syrup, lemon juice, soda water

glass

pitcher

\$50

## Mimosas

**Glass:** \$12 **Pitcher:** \$46 \*Pitchers must be a single flavor

### Standard Flavors

Orange

Peach

Blackberry

Pineapple

### Premium Flavors +\$2

Orange Hibiscus

Elderflower Grapefruit

Vanilla Pear

Watermelon Mint

## Non-Alcoholic Craft Cocktails

### Sparkling Lavendar Lemonade \$7

Lemonade, lavender simple syrup, soda water

### Grapefruit Mule \$7

Grapefruit juice, lime juice, honey simple syrup, ginger beer

### Blackberry Faux-jito \$7

Blackberry purée, mint simple syrup, lime juice, soda water



# Mother's Day Kids Menu

12 and under

## **Pancakes And Bacon** 15

Two pancakes and two slices of  
bacon

## **Chicken Tenders & Fries** 12

## **Sliced Sirloin** <sup>GF</sup> 16

Whipped potatoes, asparagus,  
demi-glace

## **Kids Pasta** <sup>V</sup> 8

With butter and cheese or  
marinara

## **Kids Beef Sliders** 10

Two beef sliders with cheese,  
house fries

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