



## MOTHER'S DAY BRUNCH

May 12th, 2024

\$65 per guest | 3-Course Prix-fixe

### FIRST COURSE

choice of

#### RICOTTA & HONEY

house made cheese, orange marmalade,  
honey, baguette

#### FRENCH COUNTRY SALAD

arugula, beets, asparagus, chèvre, pecan,  
honey vinaigrette, brioche

#### ONION SOUP GRATINÉE

onion mélange, gruyère, baguette

#### BIBB SALAD

chèvre, tomato, radish, lemon vinaigrette

#### HWD STEAK TARTARE + 5

HWD tenderloin, dijon, cornichon, brioche

### SECOND COURSE

choice of

#### QUICHE LORRAINE

bacon lardons, gruyere, caramelized onion,  
garden salad or frites

#### FRENCH SCRAMBLE

pastrami, new potato, egg, crème fraîche

#### CROQUE MONSIEUR

country sourdough, sauce mornay, gruyère, jambon, frites  
add an egg \$2

#### PAN ROASTED SALMON

parsnip purée, braised lentils, lardon vinaigrette

#### ROASTED PORK LOIN

pommes purée, grilled asparagus, roasted apple glaze

#### STEAK & EGGS + 10

HWD tri-tip, eggs your way, peppercorn sauce,  
potato galette

### THIRD COURSE

choice of

#### CRÈME BRÛLÉE CHEESECAKE

#### FLOURLESS CHOCOLATE CAKE

#### HAZELNUT TEARDROP

#### WINE

Rosé Gold, Côtes de Provence, 2022

Glass \$14 Bottle \$50

#### COCKTAILS

#### LA FUMÉE 12

del maguey vida mescal, lime, grapefruit, soda

#### BELLE MÈRE 16

don q rum, crème de cassis, peach schnapps,  
orange liqueur, pineapple, soda