



# MOTHER'S DAY BRUNCH

Sunday May 8, 2011



FEATURED COCKTAIL \$8

## HUGS & KISSES

Aperol, Blood Orange Juice and Cava

## APPETIZERS

### Granola Yogurt Parfait

Organic Yogurt, Fruit & Berries

OR

### Shrimp Cocktail with Spicy Horseradish Sauce

Cabbage Slaw

OR

### Fried Squid Salad

Arugula, Belgian Endive & Smoky Paprika Aioli

OR

### Chilled Asparagus Salad with Deviled Eggs

OR

### Honey Cornmeal Cupcake

Cured Country Ham, Melon Ginger & Shallot Salad

OR

### Lobster – Cucumber Salad

Avocado Buttermilk Dressing

## ENTREES

### Dungeness Crab Soufflé

Sweet Peas, Smokey Roasted Pepper Purée

OR

### Wood Oven Simple Summer Tomato, Basil, Mozzarella Pizza Pie

OR

### Julienne Smoked Chicken & Little Gem Caesar Salad

OR

### Rosemary Rotisserie Lamb Sandwich

on Crusty Onion Bread and Chilled Artichokes Barigoule

OR

### Huevos Rancheros

Refried Emerigo Beans, Avocado and Cilantro Lime

OR

### Buttermilk Chive Biscuit

Sausage Gravy and a Poached Egg

## DESSERT

### Bananas Foster Bread Pudding

Lime Rum Caramel Sauce, Vanilla Ice Cream and Pecan Praline Crumb Topping

OR

### Beignets

Cara Cara Orange and Meyer Lemon Marmalade, Coffee and Chicory Syrup, Rich Chocolate Sauce

OR

### Devil's Food Cake

Bourbon Iced Milkshake, Toasted Pecans and Toffee Sauce

OR

### Vanilla Crème Brulée

Candied Citrus and Vanilla Shortbread

**\$40. per person**

**\$20. children 12 and under**

*(exclusive of tax & gratuity)*

*A 4% service charge is added for San Francisco Employer Mandates including Healthy San Francisco to all food and beverages.*

*An 18% gratuity will be added to table of 6 or more*



R O A S T H O U S E

