



MOTHER'S DAY MENU

Three Course Prix Fixe \$38/pp

STARTER

Lobster Bisque *GF*

Caprese Salad

Topped with balsamic glaze and basil chiffonade *Vegetarian & GF*

Greek Yogurt Parfait

With granola, fresh berries and honey *Vegetarian & GF*

ENTRÉE

Black Forest Ham Crêpe

Spiral cut cured ham, red cabbage, gruyere

Crab and Potato Hash Crêpe

*Lump crab meat, potatoes and sautéed onions with
a smoked tomato aioli*

Blueberry-Rhubarb Challah French Toast

Topped with powdered sugar and sweetened cream *Vegetarian*

Lemon-Ricotta Pancakes

*Our light and fluffy ricotta pancakes with lemon curd and
raspberries, topped with powdered sugar* *Vegetarian*

Lime-Cilantro Grilled Chicken Crêpe

*Grilled chicken with lime-cilantro aioli, cheddar cheese,
guacamole and black beans and rice*

Smokehouse Salmon Sandwich

*Norwegian smoked salmon, tomatoes, cucumber, fresh dill,
pickled red onion and goat cheese on a toasted croissant*

Peri Peri Grilled Chicken Salad *GF*

*Grilled chicken in peri peri sauce, butternut squash, quinoa,
avocado and roasted pumpkin seeds over mixed greens*

BBQ Beef Brisket Crêpe

Slow cooked BBQ beef brisket over mashed potatoes

DESSERT

Lavender-Honey Blintz Crêpe

*With lemon curd, and topped with powdered sugar and
lavendar petals*

Flourless Chocolate Torte *GF*

Cheesecake

Topped with glazed, fresh strawberries