

MOTHER'S DAY BRUNCH MENU

\$55

FIRST COURSE

3 MIYAGI OYSTERS
FROZEN CHAMPAGNE, LEMON BALM

OR

FOIE GRAS BEIGNETS
STRAWBERRY JAM, POWDERED SUGAR

SECOND COURSE

SPRING CARTA DI MUSICA
GARDEN GREENS AND VEGETABLES, BURRATA, SARDINIAN FLATBREAD

OR

ASPARAGUS SALAD
BEACHWOOD SMOKED SPECK, GREENS, EVERYTHING CRUMBLE

THIRD COURSE

LOBSTER BENEDICT
MAINE LOBSTER, ENGLISH MUFFIN, AVOCADO,
CRISPY POTATOES, MEYER LEMON HOLLANDAISE

OR

CHICKEN & WAFFLES
2 PIECES OF SONOMA CHICKEN, BUTTERMILK WAFFLES, MAPLE CHILI BUTTER

OR

WILD MUSHROOM HASH
LOCALLY FORAGED MUSHROOMS, MARBLE POTATOES,
GARDEN KALE, SCALLION, SUNNY SIDE UP EGGS

MIGNARDISES

EXECUTIVE CHEF
ADAM ROSS



1313 MAIN
RESTAURANT | WINE BAR