

ember & rye

Mother's Day Brunch Menu

\$155 Adult

\$60 Children

10:00 am to 2:00 pm

SMOKED FISH PLATTERS

Smoked Salmon, Smoked Scallops and Smoked Trout
Served with Cream Cheese, Purple onions, Sliced
Tomatoes, Capers, Grated Eggs, Sour Cream, Lemon
Wedge, Mini Bagels

ICED SEAFOOD DISPLAY

Jumbo Shrimp Cocktail on ice
Chipotle Cocktail Sauce, Remoulade, Wedged Lemons

HANDCRAFTED LOCAL SALUMI

Wasabi, Soy, Pickled Ginger, Wakame

AMERICAN FARMHOUSE CHEESE DISPLAY

House Pickled Vegetables, Red Wine Mustard
Roasted Nuts, Local Honey, and Fruit Compote
Selection of Ripe Seasonal, Sliced Fruits and Berries

CHILLED BUFFET

Organic Baby Lettuce & Edible Flowers, Champagne
Vinaigrette, Carlsbad Strawberries, Crumbled Goat
Cheese, Roasted Pistachios

Ember & Rye Caesar Salad
Grilled Green Asparagus, Smoked Chili Jam, Aged Cotija

Smoked Trout Verrine , Apple, Fennel, Dill,
Crème Fraiche and Lemon oil

Grilled Artichoke, White Bean, Black Garlic
Vinaigrette, Arugula

Coffee Crusted Carpaccio, Egg Yolk Bottarga,
Crispy Potato Hay, Smoked Crème, Watercress

Shellfish Escabeche, Coconut Milk, Chili Oil,
shaved Fennel, Celery, Cucumber

Seabass Aguachile, Avocado, Serrano Chile, Cucumber,
Shaved Red Onion, Pickled Mulberries

*Happy
Mother's
Day*



Pricing excludes tax and gratuity

Brunch Menu Continued

CARVING STATIONS

Porcini Crusted Seabass, Wild thyme beurre noisette
Smoked Prime Rib, Bordelaise Jus, Creamy Horseradish

BREAKFAST DELIGHTS

Biria Benedict, Charred Tomatillo, English muffin,
Morrita Hollandaise
Cinnamon Crumb Doughnut French toast, Dolce de Leche,
Orange Marmalade

HOT BUFFET

Pacific Seafood Stew, Shrimp, Calamari, Catch of the Day,
Clams, Israeli Couscous, Tomato Broth

Corned Pork belly and Potato Hash, Shaved Fennel, Pickled
Mustard Seeds, Onion Crème

Curry Braised Lamb Shoulder, English Peas, Marble
Potatoes, Spring Onions, Pine nut Gremolata

Asparagus and Morels- Charred Heirloom peppers, roasted
garlic, favetta, burrata, preserved lemons

DESSERT BUFFET

PASTRIES:

Raspberry Tart, Vegan Carrot Cake, Lemon Lavender
Crème Puff, Gluten Free Honey Pistachio Cheesecake,
Smore's Tart, Strawberry Cake, Chocolate Cupcakes,
Gluten Free Meringue Flowers, Assorted Macarons, Gluten
Free Assorted Truffles

VERRINES:

Sticky Toffee Pudding, Vegan and Gluten Free Strawberry
Shortcake, Gluten Free Chocolate Pot De Crème

*Happy
Father's
Day*



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