

ember & rye

Mother's Day Brunch Menu

\$155 Adult

\$60 Children

10:30 am - 2:30 pm

ICED SEAFOOD DISPLAY

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

SELECTION OF MAKI SUSHI AND SASHIMI

Wasabi, Soy, Pickled Ginger, Wakame

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

PLATTERS OF CURED MEATS AND CALIFORNIA HANDCRAFT SALUMI

House Pickled Vegetables, Red Wine Mustard

AMERICAN FARMHOUSE CHEESE DISPLAY

Roasted Nuts, Local Honey, and Fruit Compote
Selection of Ripe Seasonal, Sliced Fruits and Berries

COLD BUFFET

Green Goddess Salad, Artisan Greens, Watermelon
Radish, Cherry Tomato, Cucumber, Kalamata Olives,
Garbanzo Beans, Pickled Red Onions, Goat Cheese
Crumbles

Ember & Rye Caesar Salad

Crab Salad Parfait, Mandarin, Celery, Frisée, Avocado
Aioli

Curry Cauliflower, Tzatziki, Mache, Feta Cheese, Pine
Nuts, Smoked Paprika Oil

Seasonal Fruit & Prosciutto Crostini, Whipped Ricotta,
Micro Basil, White Balsamic Gastrique

Prawn Ceviche, Coconut Milk, Fresno Chili, Lime & Prawn
Crackers

Shaved Cured Bresaola Beef, Sweet Spring Peas Pana
Cotta, Pickled Strawberries, Parmesan Crisp

Happy
Mother's
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Pricing excludes tax and gratuity

Brunch Menu Continued

BREAKFAST DELIGHTS

BLT Benedict, Smoked Pork Belly, Arugula, Grilled Tomato,
Choron Sauce

Cherries Jubilee French Toast, Brioche, Vanilla Sauce,
Brandied Cherries

ACTION STATION

Omelets station made by a chef to your liking

HOT BUFFET

Alaskan Halibut, Beluga Lentils, Mussels, Roasted Artichoke,
Oven Dried Tomatoes, Seagrass, Saffron Mussel Jus

Blackberry & Saba Glazed Quail, Wild Rice, Truffle Pea
Fondue, Blistered Peas & Tendrils

Grilled Lamb Loin, White Asparagus Nage, Favetta,
Tinkerbelle Peppers, Natural Jus

Roasted Asparagus & Wild Mushrooms, Meyer Lemon
Ricotta, Shaved Asparagus & Spring Onion Salad

CARVED BY A CHEF

Tuna Wellington, Truffle Bordelaise

Smoked Prime Rib

Bordelaise Jus, Creamy Horseradish

BREAKFAST PASTRIES

Croissant, Strawberry Brioche, Cinnamon Roll, Blueberry
Muffin (GF)

PASTRIES

Raspberry Tart, Lemon Shortbread, Raspberry Almond
Gateaux (GF), Dulce Cheesecake, Double Chocolate Mint
Tart, Carrot Cake Bundt (VG, GF), Truffles, Macarons, Funfetti
Cake Pop (GF), Chocolate Whoopie Pie,
Caramel Banana Gateaux (GF), Lemon Lavender Mousse (GF)

VERRINES

Strawberry Shortcake (VG, GF) Chocolate and
Coconut (VG, GF)

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