

# MOTHER'S DAY MENU

*prix fixe \$49*

## Welcome Collection

*Popover, mini charcuterie board, cured meats, local cheese, baguette, fig jam,  
pickled onions, cornichons, berries*

## Entrees (Choice of one)

### Smoked Salmon Omelet (GF)

*Cold smoked salmon, cherry tomato, arugula, pickled red onion, hollandaise sauce, side of O'Brian potato*

### Maurice Salad (GF)

*Ham, turkey, Swiss cheese, hard boiled egg, queen olives, sweet pickle relish, classic Maurice dressing*

### Grilled Elk Tenderloin Salad (GF)

*4oz Alberta grilled elk tenderloin (grilled to order), spinach, baby romaine heart, red beets, shaved radish,  
blueberries, red onion, blue cheese crumbles, blackberry vinaigrette*

### Grilled Lamb Chops (GF)

*Grilled New Zealand Lamb chop (2) spring asparagus, lemon risotto, baby kale, horseradish aioli*

### Duck Benedict

*Duck Benedict: Shredded confit of duck, wild arugula, English muffin,  
two poached eggs, thyme, orange hollandaise*

### Short Rib Mac 'n Cheese

*House braised short rib, orzo pasta, roasted peppers, house made cheese sauce, crispy fried shallot*

### Fried Chicken Hash

*Deep fried chicken cutlet, pork belly, Yukon gold potato hash, herbs, sausage gravy*

### Wild Berry French Toast

*Thick Cut, mascarpone stuffed, mini chocolate chips, berry coulis*

## Desserts

### Goey Cake

*Warm butter cake, salted caramel gelato, fresh berries, hot fudge, whipped cream*

### Coconut Panna Cotta

*Pineapple and ginger jam, whipped cream*

### Mint Julep Crème Brulée

*Fresh mint, nutmeg, whipped cream*