

Mother's Day Starters

Bread & Herb Oil

Chef's Selection of Artisan Breads, Herb-Infused Olive Oil, Parmesan 9 vg

Banana Bread Board

Fresh-Baked Banana Bread, Whipped Sweet Cream Butter 9 vg

Yellowtail Hamachi

Thinly-Sliced Japanese Yellowtail, Orange-Yuzu Kosho Vinaigrette, Jalapeno Oil, Summer Radish, Micro Cilantro 21 gf

Calamari

Flash-fried Calamari, Sautéed Garlic, Shallots, White Wine Lemon Reduction 20

Lamb Lollipops

New Zealand Lamb Chops, Cumin & Coriander Yogurt, Sweet Onion Jam, Wild Arugula Salad 20 gf

Soup & Salads

English Pea Soup

English Green Pea Soup, Crème Fraiche, Fig Glaze, Mint Chiffonade 12 vg

Caesar Salad

Organic Romaine Lettuce, Grana Cheese, Garlic Crostini, Meyer Lemon Caesar Dressing 14 vg

Farm Field Greens

Santa Barbara Organic Field Greens, Lebanese Cucumbers, Almonds, Jicama, Oregano Vinaigrette 13 vn gf

Panzanella Watermelon Salad

Spring Watermelon, Heirloom Tomato, Mozzarella di Bufala, Basil Leaves, Red Onion, Sourdough Croutons, Oregano Vinaigrette 16 vg

Andrei's Chop Salad

Organic Field Greens, Roasted Chicken, Cucumbers, Avocado, Tomatoes, Corn, Candied Walnuts, Goat Cheese, Dates, Cornbread Croutons, Sherry Vinaigrette 24

Coastal Seafood Salad

Pacific Scallops, White Shrimp, Deep Sea Crab Meat, Mixed Baby Lettuce, Cucumbers, Red Onion, Teardrop Tomatoes, Hard-boiled Egg, Yuzu Kosho Vinaigrette 33 gf



gf - gluten free vg - vegetarian vn - vegan

Mains

Brioche Brunch Sandwich

Prosciutto Toscano, Stracchino Cheese, Tomato Marmalade, Frisée, Fried Egg, Grilled Brioche 21

CAB Beef Tenderloin & Eggs

Grilled Beef Tenderloin, Scrambled Free-Range Eggs, Breakfast Potatoes, Asparagus, Madeira Beef Reduction 39 gf

Short Rib Benedict

Slow-Braised Boneless Short Rib, Poached Eggs, Grilled English Muffins, Tarragon Hollandaise Sauce, Roasted Fingerling Potatoes, Baby Greens 38

Macadamia French Toast

Egg Washed & Macadamia Nut-Crusted Brioche French Toast, Fresh Local Berries, Bananas, Maple Syrup, Snow Sugar 22 vg

Sockeye Salmon

Pan-Roasted Sockeye Salmon, Spinach & Stracchino Cheese Risotto, Roasted Baby Carrots, Tomato Basil Relish, Shaved Fennel Salad, Herb Oil 36 gf

Pacific Halibut

Pan-Roasted Pacific Halibut, Roasted Summer Root Vegetables, Peewee Potatoes, Coriander Sauce, Smoked Paprika, Bull's Blood Micro Beet Greens 38 gf

Roasted Chicken

Roasted Jidori Chicken, Charred Red Cabbage, Multicolor Fingerling Potatoes, Asparagus, Rosemary-Lemon Jus 33 gf

Truffle Bolognese

House-made Vegan Bolognese, Tomato Ragu, Gluten-Free Spaghetti, Sliced Black Truffles 26 vn gf

Andrei's Cheeseburger

Gourmet Blend Beef Patty, Creamy Havarti Cheese, Red Onion Preserves, Seasonal Tomato, Butter Lettuce, Dill Pickles, Bacon Aioli, Brioche Bun 21

Sides

Bacon 11

Grilled Asparagus 11

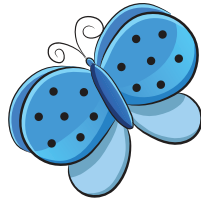
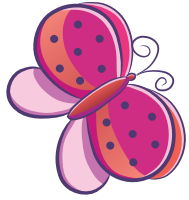
Rosemary Rose Potatoes 11

French Toast 11



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Mother's Day Kids Menu



Sunday, May 11th • \$22
Kids Beverage Included

Please Select One Option for Each Course

All American

French Toast Sticks, Scrambled Eggs, Bacon, Maple Syrup

Cheese Pizza

Mozzarella & Parmesan Cheese, Tomato-Basil Sauce,
Fresh-Baked Pizza Crust

Chicken & Mac

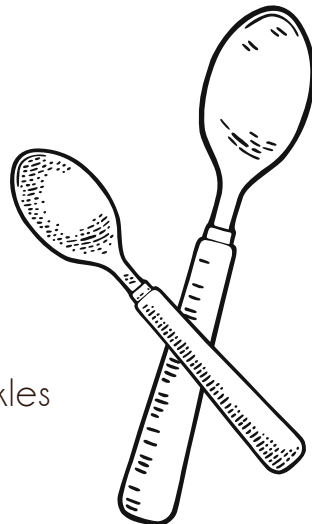
House-Breaded Chicken Tenders,
Orecchiette Mac n' Cheese

Dessert

Funday Sundae

Scoop of Vanilla Ice Cream,
Chocolate Sauce, Rainbow Sprinkles

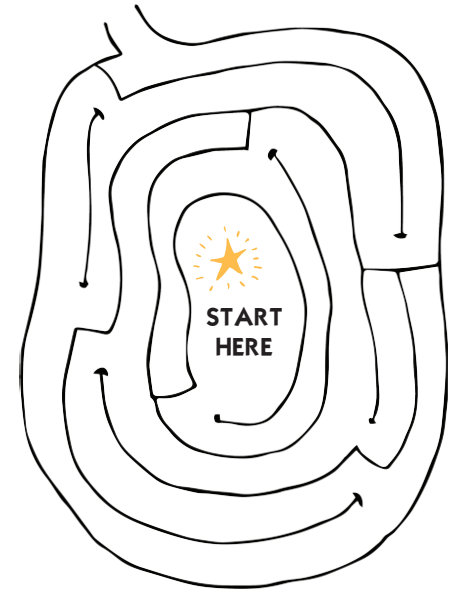
Seasonal Fruit Cup



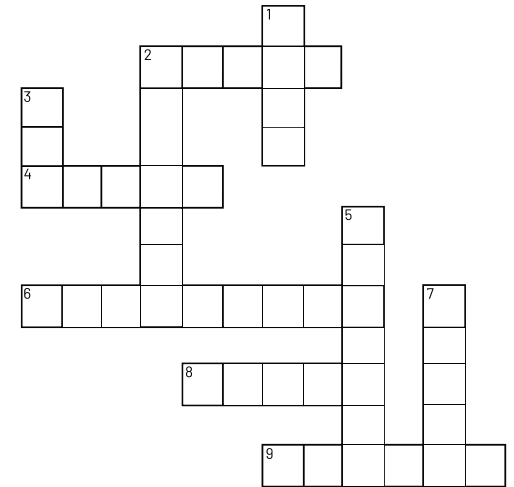
Color me



Find your way out



Solve the puzzle



ACROSS

2. Scoops up food
4. Where you put food
(not your mouth, but a...)
6. First meal of the day
8. Meal around noon
9. Last meal of the day

DOWN

1. What you eat
2. Used to flip pancakes
3. Holds your juice or water
5. Where you cook things
7. Used to cut things

