

CAPRICE MOTHER'S DAY BRUNCH 2018

FIRSTS

Butter Lettuce, Avocado, Garden Herbs, Pine Nuts, Lemon Vinaigrette

Tomato Confit & Goat Cheese Tarte, Olive Tapenade, Micro Greens, Basil Vinaigrette

Roasted Beets, Avocado, Arugula, Humboldt Fog Goat Cheese, Pistachio, Balsamic Vinaigrette

MAIN

Brioche French Toast, Chantilly Cream, Wild Blueberries, Warm Vermont Maple Syrup, Vanilla Bean Butter

Soft Omelette, Asparagus, Spinach, Wild Mushrooms, Comté Cheese, Brie, Sautéed Potatoes

Eggs "Benedict", Brioche, Poached Eggs, Prosciutto, Sautéed Potatoes, Crispy Capers, Hollandaise

Huevos Rancheros, Red Chile Salsa, Cotija Cheese, Avocado, Tostada, Black Beans

Chilaquiles, Fried Eggs, Tortilla Chips, Queso Fresco, Onion, Avocado, Salsa Verde, Sour Cream [spicy]

Quiche Florentine, Spinach, Leeks, Onion, Gruyere, Served with Salad

Kobe "Brunch" Burger, Fried Egg, Tomato Confit, Roquefort Cheese, Sautéed Potatoes

Grilled Organic Chicken Breast, Baby Asparagus, Brown Butter, Lemon

Loch Duart Salmon Filet, Asparagus, Sautéed Potatoes, Béarnaise [\$10 supplement]

Brandt Flatiron Steak, Sautéed Potatoes, Arugula, Herb Butter [\$10 supplement]

FINALE + \$ 9

Cinnamon Apple Dumpling in Filo Dough with Almonds, Vanilla Ice Cream, Toasted Hazelnuts

Seasonal Fresh Fruit Tart, Blood Orange Pastry Cream, Raspberry Coulis

Belgian "Molten" Chocolate Cake, Vanilla Ice Cream, Caramel, Toasted Nuts

FROM THE BAR

Prosecco \$14

Stolpman Rosé \$9

Mimosa \$11

Kir Royale \$11

St. Germain Cocktail \$11

Sangria \$10

Bloody Mary \$10

Grey Goose Greyhound \$12

BEVERAGES

Café Americano \$3

Espresso \$3

Cappuccino \$4

Café Mocha \$5

French Pressed Tea \$5

Orange Juice \$3.50

Cranberry Juice \$3.50

Pomegranate Juice \$3.50

Iced Tea \$3.50

Soda \$3

Sparkling Pellegrino \$4

Thirty Dollars Per Person

thank you for joining us at Caprice - and Happy Mother's Day!