

# Happy Mother's Day



~ Brunch ~

*served until 3:00 p.m.*

## **STRAWBERRY AND NUTELLA FILLED SWEET CREPES**

macerated strawberries and a sweet hazelnut cocoa spread rolled in traditional French pancakes and topped with a Chantilly crème \$14

*Mimosa ~ \$5.50 single / \$8 double*

## **MOREL MUSHROOM SCRAMBLE**

local morels and asparagus sautéed with Green Springs eggs and topped with a tarragon crème sauce and served with red potato home fries and choice of English muffin, whole wheat, white, rye or sourdough toast \$16

*Mimosa ~ \$5.50 single / \$8 double*

## **GRILLED STEAK N' EGGS**

red wine marinated hanger steak, caramelized onions, red potato home fries, two eggs any style and choice of English muffin, whole wheat, white or sourdough toast \$19

*Bloody Mary ~ \$6.50 single / \$9.00 double*



~ Dinner ~

*served from 3:00 p.m. to close*

## **PAN SEARED DIVER'S SEA SCALLOPS**

fresh pea sprouts, roasted cauliflower, French beans, saffron - tomato broth and crisp pancetta \$29

*Valley View, Syrah, 2009, Jacksonville, OR*

*\$5 glass ~ \$19 bottle*

## **GRILLED 12OZ. BONE-IN RIB-EYE**

sautéed morel mushrooms, salt roasted fingerling potatoes, bacon lardons and a sauce Bordelaise \$34

*Kriselle, Cabernet Sauvignon, 2009, White City, OR*

*\$8 glass ~ \$34 bottle*