



MOTHER'S DAY CHAMPAGNE BRUNCH AT THE STONEHOUSE

Begin Your Mother's Day Brunch with a Basket of House-Made Bakery Items

Bottomless Champagne, Mimosa, Ty Bellini, or Fresh Juice



FIRST COURSE

Citrus Cured Arctic Char

Tokyo Turnips, Tiny Cucumber, Salmon Roe, Borage Blossoms, Yuzu Vinaigrette

King Crab and Spinach Agnolotti

Wild Rocket Arugula, Confit Heirloom Tomato, Charred Shrimp Butter

Spring Asparagus Salad

Local Green and Belgian White Asparagus, Heirloom Carrot, Sango Radish, Dill Yogurt, Organic 6-minute egg, Pan Gratto

Farmer's Market Carrot Soup

Crispy 'Nest' of Heirloom Carrots, Meyer Lemon Crème Fraiche, Tarragon



ENTREE

Snake River Farms Wagyu New York

Green Garlic Puree, Charred Cauliflower, Wild Mushrooms, Blistered Shishito Peppers

Crispy Confit Duck Leg

Petit Mustard Greens, House-Made Pancetta, Smoked Hazelnuts, Sugar Snap Peas, Smashed Fingerling Potato, Blackberry Ginger Compote

Citrus-Cured Ora King Salmon Benedict

White Sturgeon Caviar, Crispy Potato Rösti, Garden Herb Salad, Meyer Lemon Hollandaise

Alaskan Halibut

Rancho Gordo Farms Heirloom Beans, Artichoke Barigoule, Castelvetrano Olives, Grilled Fennel and Smoked Tomato Broth



DESSERT

Mother's Day Dessert Buffet



\$205.00 per guest
plus tax & service charge

Executive Chef - Matthew Johnson | Chef de Cuisine - Cory Hannon | Pastry Chef - Yannick Dumonceau

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#1 America's Best Resort...Travel + Leisure

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Grand Award...Wine Spectator