

# HERITAGE

FOOD + DRINK

## Mother's Day Brunch Pre Fixe \$59

### FOR THE TABLE

#### BREAD BOARD

Assorted breads, pastries, strawberry jam, whipped butter

### TO START

CHOICE OF:

#### RIBEYE STEAK TIPS

Cilantro-peanut pesto, charred onion, scallions, smoked pepper

#### GRILLED AVOCADO SALAD

Tiny Greens Farms micro green salad, ponzu cream, salmon roe dressing

#### POTATO + EGG ARANCINI

Sauce gribiche, onion jam

#### "GREEN EGGS + HAM"

Scrambled eggs, porchetta, herb sour cream, focaccia

#### STRAWBERRY + BURRATA SALAD

Arugula, fennel, pistachios, poppy seed

#### SALMON CRISPY RICE

Pickled onion, capers, herb aioli

### ENTREE

CHOICE OF:

#### FRIED CHICKEN + WAFFLE

Honey butter fried chicken, buttermilk waffle

#### SPINACH + ARTICHOKE FLATBREAD

Ricotta, smoked gouda, lemon

#### COUNTRY BENEDICT

Butter biscuit, smoked ham, creamed spinach, poached eggs, maple hollandaise, home fries

#### STRAWBERRY CRUNCH FRENCH TOAST

Maple pastry cream

#### PRIME RIB DIP SANDWICH

Caramelized onion au jus, roasted garlic, gruyere, ciabatta, parmesan-truffle fries

#### AMERICAN STANDARD BURGER

Premium wagyu beef, smoked bacon, American cheese, preserved tomato, au poivre, fries

#### LOBSTER FRITTATA

Creamed leeks, tarragon, yukon gold potato, brown butter, side salad

### DESSERT

FOR THE TABLE

#### VENETIAN DESSERT PLATTER

Assorted house made dessert

# HERITAGE

FOOD + DRINK

## Mother's Day Dinner Pre Fixe \$79

### FOR THE TABLE

#### HERITAGE ONION DIP

Veggie crudité, crispy flatbreads, olive oil

### TO START

CHOICE OF:

#### RIBEYE STEAK TIPS

Cilantro-peanut pesto, charred onion, scallions, smoked pepper

#### FRENCH ONION DEVILED EGGS

Caramelized onion jam, crispy onion, parmesan

#### TRUFFLE POTATO CROQUETTES

Smoked gouda bechamel, truffle aioli

#### SEAFOOD BRUSCHETTA

Focaccia, clams, mussels, shrimp, puttanesca butter sauce

#### STRAWBERRY + BURRATA SALAD

Arugula, fennel, pistachios, poppy seed

#### SALMON CRISPY RICE

Pickled onion, capers, herb aioli

### ENTREE

CHOICE OF:

#### LAMB CHOP MILANESE

Baby gem lettuce, garlic puree, lemon dressing

#### MUSHROOM PAPPARDELLE

Sage, Windridge Farms mushrooms, parmesan cream

#### MISO SALMON EN PAPILLOTE

Miso maple hollandaise, roasted vegetables

#### PRIME RIB (+10)

Parmesan-truffle fries, roasted garlic, rosemary-horseradish au jus

#### BRICK CHICKEN

Crispy potatoes, charred peppers, chimichurri, chipotle-caper remoulade

#### AMERICAN STANDARD BURGER

Premium wagyu beef, smoked bacon, American cheese, preserved tomato, au poivre, fries

#### MAHI MAHI

Cous cous minestrone

### DESSERT

FOR THE TABLE

#### VENETIAN DESSERT PLATTER

Assorted house made dessert