

# V A G A

## *Mother's Day Brunch*

*Sunday, May 11th*  
*10:00 a.m. - 3:00 p.m.*  
*\$65 per Person*

### APPETIZER

#### **Assorted Pastry Plate**

Chocolate Croix, Sticky Toffee Cinnamon Rolls,  
Lemon Blueberry Poppy Seed Muffins (GF)

### FIRST COURSE

#### **Avocado Tostada**

Black Beans, Lime-Crema, Pickled Onions, Herb  
Salad, Salsa Macha

- or -

#### **Kale Tahini Caesar**

Harissa Chickpeas, Ricotta Salata, Quail Eggs

- or -

#### **Beet Salad**

Whipped Goat Cheese, Golden Nugget  
Tangerines, Sunflower Seed Cracker

- or -

#### **Labneh Parfait**

Strawberries, Pistachio Dukkah, Serrano,  
Sumac-Honey



### SECOND COURSE

#### **Smoked Salmon Benedict**

Poached Eggs, Crispy Capers, Trout Roe, Dill  
Hollandaise, English Muffin, Home Fires

- or -

#### **Carne Asada Omelette**

Rajas Con Crema, Corn, Cotija, Salsa Verde,  
Simple Greens

- or -

#### **Tres Leches French Toast**

Mixed Berries, Whipped Mascarpone, Brioche

- or -

#### **Quiche Lorraine**

Prosciutto, Caramelized Onion, Smoked Gruyere

- or -

#### **Duck Carnitas Hash**

Sunny Egg, Sweet Potatoes, Spring Onion,  
Kimchee, Guajillo Salsa

### DESSERT

#### **Chocolate Bomb**

Malted Milk Semifreddo, Black Salt Cocoa  
Crispies

- or -

#### **Pink Grapefruit Panna Cotta (GF)**

Triple Citrus Panna, Umeboshi Crumble