

Mother's Day Brunch

Amuse:

Gazpacho shot with olio verde

Assorted pastries and season fruit with house made preserves

Entree:

Choice of one

Duck confit hash with fingerling potatoes, swiss chard, sunny side-up eggs and harissa

Asparagus and aged gruyere frittata with toasted bread salsa and rocket salad

Baked brioche french toast with seasonal fruit compote and maple butter

California grass fed burger with buttered onions, kaltbach, oven-dried tomato

Chopped kale cobb salad with smoked bacon, avocado, egg, tomato, blue cheese and roasted petaluma chicken

Dessert:

Choice of one

Seasonal berry tart with passion fruit and raspberry coulis

Peanut butter cup with peabut mousse, dark chocolate and roast grape sauce

Brunch includes one coupe of champagne or mimosa

\$45 per person

The Larchmont is dedicated to serving only the healthiest and most sustainable food ingredients. Our chefs have direct relationships with local ranchers, farmers and foragers in order to maintain this sincere philosophy.

THE LARCHMONT