



2024 Mother's Day Brunch
Sunday, May 12th ~ 10:00 am – 2:00 pm
\$98 per person (tax & gratuity excluded)

Beverage, choice of

Glass of Sparkling Wine OR Mimosa

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Starter, choice of

Smoked Salmon Canape

Whipped Jalapeño Cream Cheese, Cucumbers, Capers, Everything Puff Pastry

Bacon Wrapped Prawn Polenta

Stuffed with Pepperjack Cheese, Chili Oil Drizzle, Micro Cilantro

Avocado Toast

Sourdough, Goat Cheese, Alfalfa Sprouts, Pomegranate Seeds, Watermelon Radish

Lobster Cobb

Iceberg Lettuce, Tomato, Hard Boiled Egg, Bacon, Blue Cheese Crumble, Tarragon Dressing

Herb Tomato Bisque

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Main, choice of

Prime Rib Eye Steak & Eggs

Asparagus, Country Potatoes, Seasonal Vegetables

Grilled Mahi Mahi

Charred Pineapple Salsa, Jasmine Rice Almondine, Seasonal Vegetables

Spinach Mushroom Quiche

Flaky Pastry, Four Cheese Blend, Fines Herbes Potato Waffle Rosti, Savory Truffle Whipped Cream, Fruit Medley

King Crab Eggs Benedict

Toasted English Muffin, Canadian Bacon, Hollandaise Sauce, Country Potatoes, Fruit Medley

Lobster Croque Madame

Gruyère Cheese, Black Forest Ham, Over Easy Egg, Fruit Medley

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Dessert, choice of

Chocolate Croissant Bread Pudding

Vanilla Ice Cream

Lemon Poppy Seed Cake

Topped with Whipped Honey

Strawberry Flan

Strawberry Custard, Caramel Sauce, Fresh Strawberries

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Children's Menu (5-10yrs) \$29:

Starter: Fruit Medley ~ Main: Chicken Tenders, French Toast, or Pasta Marinara ~ Dessert: Scoop of Ice Cream

Vegan & Gluten Free Options Available Upon Prior Request

Credit card required for all reservations ~ No-shows and cancellations after 5/9/24 are subject to \$98 charge per person

(949) 673-2100 ~ www.21oceanfront.com