

# Parker

at The Fontaine 

**MOTHER'S DAY BRUNCH | SUNDAY, MAY 14<sup>th</sup>, 2019**

**\$45 per guest including coffee, tea, soft drinks**

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**BASKET OF BREAKFAST BREADS** (included) cg

**START | please choose one**

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**LOX BITES**

smoked salmon | 'everything' cream cheese | rye toast | pickled red onion | lemon olive oil

**SPRING SALAD** g v

mizuna | strawberries | burrata | baby herbs | Banyuls reduction

**PANCAKE FRITTERS** v

strawberry dusted | pastry cream

**MAIN | please choose one**

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**HERB CRUSTED HALIBUT**

pickled baby turnips | crisp English peas | carrot puree | paprika

**BIG BREAKFAST PLATE** cg

two farm eggs cooked your way | choice of: bacon, sausage, tempeh, corned beef hash, turkey bacon | breakfast potatoes | short stack of pancakes

**AVOCADO SMASH\*** cg

baked farm egg | roasted tomato | blue crab | chickpeas | watercress | local multigrain bread

**BRUNCH BURGER**

house English muffin | hash brown | bacon | American 'cheese' | fried farm egg | served with an avocado-early tomato salad

**BLUE RIBBON CHICKEN**

poached local chicken breast | tasso polenta cake | quick braised baby greens | aged gouda cream sauce

**END | please choose one**

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**FLUFFERNUTTER**

flourless chocolate torte | banana-peanut butter-marshmallow ice cream & sauces

**LAVENDER CRÈME BRULEE**

local honey biscotti | raspberry-cocoa powder