

EST
PANORAMA
1990

Mother's Day Brunch

Sunday May 8, 2016

11-3 pm - \$45 set menu

(not including tax, gratuities and beverages)

(5-9 pm A La Carte Dinner Menu)

Assorted breakfast pastries

Appetizer

Choice of one:

Frittata - fennel, arugula, aged balsamic

Green Salad - endive, radicchio, caramelized walnuts, maple vinaigrette

Oven-Roasted Brioche - chocolate, strawberry, hazelnut

Smoked Salmon - taralli, caper-onion salad, cream cheese

Entree

Choice of one:

Veal Flank Steak & Eggs - herbed potato, 2 eggs sunny side up, red pepper sugo

Crab Benedict - poached eggs, house-made english muffin, basil hollandaise, herbed potato

Ravioli - wild mushroom and ricotta filled ravioli, swiss chard, parmigiano

Spaghetti - pancetta, parmigiano, egg, black pepper

Dessert

Choice of one:

Zabaglione - Italian custard, fresh berries

Flourless Chocolate Torte - blood orange crema

"Tiramisu Affogato" Budino - banana mascarpone, lady fingers, espresso caramel, walnut

Sides

Bacon - 6 / Sausage - 6 / Brioche Toast - 4 / Fresh Fruit - 6

Kids Menu - (under 12) \$20

Assorted breakfast pastries

Choice of one:

Waffles - shaved chocolate, whipped cream

Two Eggs - bacon, potatoes, toast

Agnolotti - burrata filled ravioli, San Marzano tomato

Dessert - ice cream

Mother's Day Brunch Beverages

COCKTAILS

- Mimosa - 11
- Peach Bellini - 12
- Champagne Cocktail – 12
- Panorama Signature Cocktails – 12
- Grey Goose Bloody Mary - 14

BUBBLES (glass/bottle)

- Prosecco “Cuvée Béatrice-Extra Dry” Ca’ Furlan -9.25/45
- Cabernet Franc Brut Rosé “La Cravantine-Val de Loire” Domaine Fabrice Gasnier 13/65
- Brachetto d’Acqui “Rosa Regale Sparkling Dolce Red” Castello Banfi 2014- 12/60
- Brut Champagne “Impérial” Moët & Chandon – 19/95
- Brut Champagne “Cordon Rouge” Mumm – 19/95

WINE (glass/bottle)

- Moscato d’Asti, Saracco 2014 - 9.25/45
- Riesling “Pfalz” Lucashof 2014 – 11/55
- Pinot Grigio delle Venezie “Cantina Riff” Alois Lageder 2014 – 10/50
- Chenin Blanc “Jasnières Sec” Domaine de la Roche Bleue 2014 – 14/70
- Chardonnay “Sonoma Coast” Schug 2013 – 11/55
- Pinot Noir “Willamette Valley” Trousse-Chemise 2014 – 12/60
- Sangiovese “Maremma, Toscana-I Perazzi” La Mozza 2014 – 13/65
- Malbec “La Posta-Mendoza” Pizzella Family 2014 – 13/65
- Cabernet Sauvignon “East Side, Napa Valley” Carl Roy 2013 – 16/80

*See our full wine list for additional selections and Wine Tasting Flights
Pricing and availability subject to change*

MOCKTAILS & BEVERAGES

- Fresh Mint “Mojito” – 7
- Virgin Mary - 6
- Martinelli Sparkling Cider- 5/14
- Juice: Orange / Grapefruit / Pineapple / Cranberry - 4
- Soda / Iced Tea – 3
- San Pellegrino or Panna 3/9

COFFEE

- Espresso - 4.25
- Cappuccino - 5
- Coffee - 3
- Hot Tea - 3