

EST  
**PANORAMA**  
1990

**Mother's Day Brunch**

Sunday May 14, 2017

11-3pm / \$45 set menu

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**Appetizer**

Choice of one:

- Lobster Bisque – *lobster arancini*
- Caesar - romaine, parmigiano fonduta, black pepper crouton
- Petite Burrata – *tomato brodo, roasted tomato, basil, grilled bread*
- Smoked Salmon - *taralli, giardiniera, cream cheese*
- Vova all' Amatriciana – *poached egg, pancetta, crispy polenta, tomato ragù*

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**Entree**

Choice of one:

- Frittata – *porcini, parmigiano, truffle potatoes*
- Panettone French Toast - *ricotta, hazelnut honey*
- Spaghetti - *pancetta, parmigiano, egg, black pepper*
- Ravioli -Di Manzo - *Beef Shank & Fontina Filled Pasta, Wild Mushroom*
- Veal Flank Steak & Eggs - *herbed potato, 2 eggs sunny side up, veal jus*
- Crab Benedict - *poached eggs, house-made english muffin, basil hollandaise, herbed potato*

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**Dessert**

Choice of one:

- Zabaglione - *Italian Custard, Fresh Berries*
- “Tiramisu Affogato” Budino - *Banana Mascarpone, Lady Fingers, Espresso Caramel, Walnut*
- Torta Cioccolato - *Layered Flourless Chocolate Cake, Mousse & Shaved Chocolate, Brandied Cherry*
- Bomboloni - *Cinnamon-Sugar Donuts, Hazelnut Hot Chocolate*

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**Sides**

Bacon - 6 / Turkey Sausage - 6 / Fresh Fruit – 6

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**Kids Menu (Under 12)**

\$20 set menu

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**Entree (Choice of one)**

- Pancakes – *shaved chocolate, whipped cream*
- Two Eggs – *bacon, potatoes, toast*
- Agnolotti – *burrata filled ravioli, San Marzano tomato*

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Dessert - *ice cream*

## Mother's Day Brunch Beverages

### COCKTAILS

- Mimosa - 11
- Peach Bellini - 12
- Champagne Cocktail - 12
- Grey Goose Bloody Mary - 14
- Panorama Signature Cocktails - 12
- (see full list)*

### BUBBLES (glass/bottle)

- Prosecco "Cuvée Giuliana" Isotta Manzoni nv - 10/50
- Cabernet Franc Brut Rosé "La Cravantine~Val de Loire" Domaine Fabrice Gasnier - 13/65
- Brachetto d'Acqui "Rosa Regale Sparkling Dolce Red" Castello Banfi '14 - 12/60
- Brut Champagne "Impérial" Moët & Chandon - 22/110
- Brut Champagne "Cordon Rouge" Mumm - 19/95

### WINE (glass/bottle)

- Moscato d'Asti, Cascinetta Vietti '15 - 11/55
- Riesling "Mosel~Feinherb" Heddesdorf '14 - 11/55
- Pinot Grigio "Primorska" Giocato/Simeic '14 - 11/55
- Chenin Blanc "Vouvray Sec~Dilettante" Catherine & Pierre Breton '14 - 12/60
- Chardonnay "Dutton Ranch, Russian River" The Calling '14 - 14/70
- Pinot Noir "Oregon" Hinman Vineyards '14 - 13/65
- Sangiovese "Chianti Colli Senesi" La Lastra '14 - 12/60
- Malbec "Trilogie~Mendoza" Fabre Montmayou '14 - 10/50
- Cabernet Sauvignon "East Side, Napa Valley" Carl Roy '14 - 16/80
- Zinfandel "Lodi" Boneshaker '14 - 13/65

*See our full wine list for additional selections and Wine Tasting Flights*

### MOCKTAILS & BEVERAGES

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

### COFFEE

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