

EST
PANORAMA
1990

Mother's Day Brunch

Sunday May 12, 2019

11-3pm / \$45 set menu

Appetizer

Choice of one:

- Lobster Bisque – lobster arancini
- Caesar - romaine, crouton, classic caesar dressing
- House Salad – local greens, tomato, shaved provolone cheese, sweet pepper & fennel vinaigrette
- Burrata – paw paw, honey roasted plum mostarda, olive oil brioche
- Smoked Salmon - taralli, giardiniera, cream cheese

Entree

Choice of one:

- Frittata – local mushrooms, parmigiano, truffle potatoes
- Panettone French Toast - ricotta, hazelnut honey
- Steak & Eggs – NY strip, herbed potato, frittata
- Crab Benedict - poached eggs, house-made focaccia, basil hollandaise, herbed potato
- Chitarra – littleneck clams, white wine, green garlic
- Rigatoni – wild boar Bolognese, chianti stained ricotta
- Tortellini con Burrata – burrata filled pasta, sungold tomato brodo

Dessert

Choice of one:

- “Tiramisu Affogato” – mascarpone, spongecake, espresso semifreddo, warm espresso caramel
- Olive Oil Cake – limoncello olive oil cake, lemon mousse, whipped cream
- Profiteroli – homemade Italian puff pastries, dark chocolate ganache, pastry cream
- Fresh Mixed Berries – strawberries, blueberries, raspberries, blackberries

Sides - 6 each

Bacon / Turkey Sausage / Herbed Potatoes / Roasted Cauliflower / Sautéed Spinach

Kids Menu (Under 12)

\$20 set menu

Entree (Choice of one)

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

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 - 14
(see full list)

MOCKTAILS & BEVERAGES

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

BUBBLES (glass/bottle)

Prosecco "Cuvée Giuliana" Isotta Manzoni nv - 11/55
Brut Champagne "Impérial" Moët & Chandon nv - 22/110
Cuvée Rosé "Vernaccia Nera~Marche~Metodo Classico" Fontezoppa '15 (Italy) - 15/75
Lambrusco Gasparossa di Castelvetro "Organically Grown" La Battagliola '17 - 13/65
Brachetto d'Acqui "Rosa Regale Sparkling Dolce Red" Castello Banfi '17 - 13/65
Moscato d'Asti, Saracco - 11/55

WINE (glass/bottle)

Riesling "Mosel~Feinherb~Halbtrocken" Heddesdorf '16 - 14/70
Pinot Grigio "Primorska" Giocato/ Aleks Simcic '16 - 11/55
Sauv Blanc "Sancerre Blanc" Franck & Sylvain Godon '17 - 15/75
Chardonnay "Arroyo Grande Valley" Talley '15 - 17/85
Pinot Noir "Willamette Valley" Trousse-Chemise '17 - 14/70
Malbec "Mendoza" Trilogie/Fabre Montmayou '18 - 10/45
Sangiovese "Rosso di Montalcino" Piancornello '16 - 19/95
Cabernet Sauvignon "3 Vineyards~Dry Creek, Sonoma" Pedroncelli '16 - 14/70
Zinfandel "Lodi" Boneshaker '16 - 13/65
See our full wine list for additional selections and Wine Tasting Flights

SPARKLING WINE FLIGHT

FLIGHT #906 **Bubbles for Your Troubles \$34.75**
Prosecco "Cuvée Giuliana" Isotta Manzoni nv (Italy)
Cuvée Rosé "Vernaccia Nera~Marche~Metodo Classico"
Fontezoppa '15 (Italy)
Brut Champagne "Cuvée 1785" Piper-Heidsieck nv (France)
Brut Champagne "Impérial" Moët & Chandon nv (France)
Brut Champagne "Cordon Rouge" Mumm nv (France)

ROSÉ WINE FLIGHT

FLIGHT #407 **A Rosé by Any Other Name \$24.00**
Grenache / Cinsault / Syrah "Côtes-de-Provence" M de Minuty
'17 (France)
Cuvée Rosé "Vernaccia Nera~Marche~Metodo Classico"
Fontezoppa '15 (Italy)
Ramato Pinot Grigio "Friuli" Attems '17 (Italy)
Ramato Pinot Grigio "Friuli" Scarbolo '17 (Italy)
Aglianico "Irpinia, Campania~Rosænovæ" Terredora DiPaolo '17 (Italy)

COFFEE

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