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Mother's Day

Prix Fixe Mother's Day Menu \$95
+\$35 for Bottomless Bloody Mary & Mimosa

Continental

Assorted House Made Pastries, Seasonal Fruit
Yogurt, Orange Blossom Honey

STARTER

Choice Of

Tropical Berry Chia Pudding 15

Coconut Milk, Organic Agave Nectar, Mango, Pineapple
Berry Coulis, House-Made Granola

Avocado Toast 26

Goat Cheese, Baby Heirloom Tomato, Old School Bakery Multigrain Toast

Smoked Salmon and Bagel 28

Cream Cheese, Red Onion, Chive, Tomato, Dill Pesto

ENTRÉE

Choice Of

Branzino 58

Meyer Lemon Orzo, Charred Carrots, Snap Pea, Salsa Verde

King Crab Croque Madame 55

Old School Bakery Brioche, House-made Canadian Bacon, Gruyere
Herb Bechamel, Holman's Harvest Sunny Side Egg

Benedict 28

Roasted Hen of The Wood Mushroom, Poached Holman's Egg
House-made English Muffin, Hollandaise, Hashbrown Casserole

Steak and Eggs 65

Wagyu Flat Iron, Asparagus, Poached Holman Egg
Hashbrown Casserole, Chimichurri

DESSERT

Carrot Cake Entremet 20

Carrot Cake, Cheesecake Mousse, Lemon, Carrots

(GF) / gluten free (V) / lacto-ovo vegetarian (V*) / can be prepared as a vegan option ♻️ / eau-natural

Please Scan To Learn More About Eau Resort & Spa's Commitment To Sustainability



At Eau Resort and Spa, we source local, sustainable, and organic products whenever available.

*Consuming raw or under cooked meats, poultry, seafood, shellfish, oysters, or eggs may increase your risk of foodborne illness especially if you are pregnant or have certain medical conditions.