



MOTHER'S DAY BRUNCH
AT OJAI VALLEY INN

May 9, 2021

FIRST

Chilled Spring Pea Soup
Lemon Crème Fraîche

Farmers Market Salad (V)
Shaved Local Vegetables, Champagne Vinaigrette

Local and Seasonal Sliced Fruits (V)
Estate Mint Yogurt

MAIN

Wild Mushroom and Gruyère Quiche (V)
Caramelized Onions, Spinach

Avocado Tartine (V)
*Grilled Country Bread, Smashed Avocado, Extra Virgin Olive Oil,
Lemon, Sea Salt, Two Sunny Side Up Eggs*

Lobster and Shrimp Salad
*Chilled Lobster and Shrimp, Avocado, Mango, Cashews, Mixed Greens,
Ginger-Soy Dressing*

Dungeness Crab Omelet
Avocado, Parmesan, Breakfast Potatoes

Duck Confit Hash
*Farm Fresh Eggs, Sweet Potatoes, Kale, Ricotta, Red Onion, Tomato,
Grilled Rustic Bread*

SWEET

Flowers and Chocolate Duet
*Elderflower and Sauvignon Blanc Panna Cotta,
Caramélia Chocolate Heart and Pearls*

Torta Cortina
*Gianduja Chocolate, Sangria Citrus Compote,
Cinnamon Custard Cream*

\$75 per person | \$25 per child 12 and under
Includes Coffee or Tea; additional beverages, tax and gratuity not included