

# Mother's Day Brunch

SUNDAY, MAY 10, 2026 • 9 AM-2:30 PM • \$170 PER PERSON, PLUS TAX & GRATUITY.  
\$60 PER CHILD (AGES 5-12), PLUS TAX & GRATUITY; COMPLIMENTARY FOR CHILDREN 4 AND UNDER.

## MOMosa Bar

### CAVA

Avinyo, Cava, Brut, Reserva, Penedes, Spain 2022 • 25

### VEUVE CLICQUOT

Veuve Clicquot-Ponsardin, Yellow Label NV

Choose from: watermelon, pineapple, pomegranate NAD+, or blood orange  
Veuve Clicquot 50 • bottomless 150

## Bloody Marys of Fable

### A TOUCH OF SPICE

Tito's Vodka, horseradish spiked tomato juice, olive, pickled asparagus, Tajin rim • 18

### DESERT ROSE

Casamigos Blanco Tequila, spicy tomato sangrita, lime, olive, celery salt • 28

### SMOKE & DAGGER

Illegal Mezcal, spicy tomato sangrita, lime, olive, smoked salt • 20

### LIQUID BREAKFAST

Belvedere Organic Vodka

Choice of 3 garnishes: spicy shrimp, honey pepper bacon, cheddar cheese cubes, shishito peppers, celery hearts, pickled asparagus, dill pickle spears, pickled baby carrots, or blue cheese olives  
Salt rims: smoked, celery, or Tajin • 29

## Zero-Proof Cocktails

### POMEGRANATE SANS-GRIA

Pomegranate, ginger beer, pineapple, orange, passionfruit • 16

### WATERMELON NOJITO

Watermelon • 16

## Chilled Seafood Display\*

### OYSTER BAR <sup>DF GF</sup> (GF CRACKERS AVAILABLE)

West coast oysters, Meyer lemons, Tabasco, crackers, horseradish, mignonette

### LOBSTER CREPE STATION

Warm butter-style with truffle cream, chilled with lemon-tarragon chantilly

### SHRIMP & CRAB COCKTAIL <sup>DF GF</sup>

Jumbo poached shrimp, Alaskan king crab legs, bloody mary cocktail, old bay vinegar

## Charcuterie

### BUTCHER'S BOARD <sup>DF GF</sup> (GF BREADS AVAILABLE)

Assorted cured salami, capicola, prosciutto, Leoncini ham, smoked sausages, French bread

### PICKLED & PRESERVED <sup>DF GF VN</sup>

Giardiniera, cornichons, assorted olives, pickled fennel and pearl onions, crushed pepper and mozzarella pearls, pickled grapes, flavored honeys, mustards, cherry peppers, peperoncini

### MEDITERRANEAN CHEESE BOARD <sup>GF V</sup> (GF BREADS AVAILABLE)

Artisan breads, dried fruits, assorted jams and mustards

### FRESH FRUIT & BERRY DISPLAY <sup>GF</sup>

Assorted melons, dragon fruit, mango, papaya, pomegranate, mixed berries, yogurts

### ASPARAGUS & SPRING PEA SALAD <sup>GF VN</sup>

goat cheese, mint, honey lemon vinaigrette

### HYDRO TOMATO & BURRATA SALAD <sup>GF VN</sup>

Marinated arugula, basil, balsamic, sea salt, olive oil

## From the Chafers

### LEMON-ROASTED ASPARAGUS <sup>GF DF V</sup>

### WHIPPED POTATOES <sup>GF</sup>

Sour cream, fresh-cut chives

### BANANAS FOSTER FRENCH TOAST

Burnt brown sugar syrup, brûlée banana slices, vanilla whipped cream, chocolate chips

### SMOKED SALMON EGGS BENEDICT

Toasted croissant, caper hollandaise, fresh chives

### PINK PEPPERCORN-CRUSTED HALIBUT <sup>GF</sup>

Citrus butter sauce, spring peas, mint

### CHICKEN CHASSEUR <sup>GF</sup>

Oven roasted tomatoes, pearl onion, fresh herbs

### ROASTED PORK TENDERLOIN <sup>GF</sup>

Wild mushrooms, marsala sauce

## Carvery

### APRICOT-DIJON GLAZED HAM <sup>GF DF</sup>

whole grain honey mustard

### HERB CRUSTED PRIME RIB <sup>GF DF</sup>

rosemary jus

Soft rolls, cheddar buttermilk biscuits, creamery butter, Namacolin honey

### FARM-FRESH EGGS PREPARED TO YOUR PREFERENCE

Peppers, chilies, tomatoes, mushrooms, spinach, olives, ham, sausage, bacon, cheddar cheese, swiss cheese, jack cheese

### HAINES FARM PEPPERED BACON <sup>GF DF</sup>

### MAPLE SAUSAGE PATTIES <sup>GF DF</sup>

## Kids Buffet

Mini pizzas

Penne pasta with meatballs

Chicken tenders with honey mustard

Lasagna

Buttered vegetables <sup>GF V</sup>

## Patisserie Towers

Blueberry crumb cheesecake

Chocolate nest topper cake

Apricot chiffon pie

Dubai chocolate roll

Carrot cake cookies

Coconut macaroon nest

Tri- lemon meringue tart

Hummingbird cake

Biscoff cookie butter bundt cakes

Buckeye brownie bars

Grasshopper verrines <sup>V GF</sup>

Tiramisu tart <sup>V GF</sup>

Hot cross buns

## Arabica Coffee & Teas

GF: GLUTEN-FREE • DF: DAIRY-FREE • V: VEGETARIAN • VN: VEGAN

\*These items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Menu items may contain ingredients that classify as the major nine allergens: eggs, milk, wheat, soy, shellfish, fish, peanuts, tree nuts, and sesame. Please notify your server of food allergies or dietary restrictions. Parties of 8 or more will have a 20% gratuity added to the final check. \*\*Menu items and prices are subject to change.