

# Lupi & Iris Mother's Day Brunch 2024

## Appetizers

### Patissiere

Pain au Chocolat, Classic Croissant & Almond Croissant served with homemade preserves & butter.  
(5ea) / basket of each for (18)

### Yogurt & Marinated Fruit

Greek style yogurt with seasonal fruit, vanilla honey, granola, & mint

### Bisque de Homard

Creamy Lobster Bisque with lobster, brandy, crème fraiche & herbs (5)

### Shrimp & Bean Salad

Poached gulf shrimp, white beans & chickpeas tossed with cherry tomato, radicchio, Belgian endive & red wine vinaigrette

### Tarte au Chevre

Goat Cheese Tart with smoked trout, tomato confit, Belgian endive, arugula, & French pesto

### Soupe au Pistou

Provençal vegetable soup with Puy lentils & French pesto

### Roasted Golden & Red Beets

Roasted & marinated golden & red beets with sheep's milk feta, orange segments, citrus vinaigrette with frisee & arugula

### Oeuf Mollet

A fried soft-boiled egg with frisee, sauteed trumpet mushrooms, asparagus & sherry vinaigrette

### Insalata Mista

Gem Lettuce in an herbed red-wine vinaigrette topped with cucumber, radishes, fennel, carrots & hard-boiled egg

### Pissaladiere

A traditional southern French flatbread topped with tomato, roasted red onion, Nicoise olive tapenade, white anchovies & arugula

### Pulpo a la Parilla

Char-Grilled Spanish octopus with almond & red pepper Romesco sauce, potato & frisee lettuce salad with a citrus vinaigrette, Piquillo & espelette (6)

## Entrees

**Lamb Chops** Marinated & wood grilled lamb chops with asparagus, olive oil potatoes, black olive & herb puree (12)

### Oeuf et Boeuf

Wood-fired, charred roasted flank steak with poached egg, bearnaise, roasted cauliflower, mushrooms, & olive oil potatoes.

### Steak Frites

Wood-fired grilled hanger steak with French fries & bearnaise sauce (10)

### Grilled Swordfish

Wood grilled swordfish with romesco sauce & a salad of asparagus, frisee, & fingerling potatoes

### Loup de Mer

Mediterranean Sea bass fillet with braised artichokes, fingerling potato, basil & tomato (7)

### Panisse

Classic Southern French chickpea cake with asparagus, mushrooms & cauliflower finished with black olive puree & herb pistou

### Spaghetti con Uovo

Spaghetti pasta with pancetta, ricotta, pecorino & cream topped with a poached egg

**Cavatelli con Ragu**

Small pasta shells tossed in a ragu of pork & tomato with garlic & chili flake, chopped broccolini, pecorino

**Quiche Lorraine**

A savory egg tart baked with spinach, bacon & served with a petite salad

**Galette de Oeufs**

Sunny side up eggs on a buckwheat crepe with sliced French ham, cheese, arugula

**Polenta e Uovo**

Creamy Polenta with Pecorino & Parmigiano Cheeses, Swiss chard, sauteed mushrooms & fried eggs

**Pain Perdue**

French Toast made with our country French bread with fresh berries & mascarpone cream

**Roasted Chicken Breast or Grilled Pork Cutlet**

Herb Marinated & roasted in our wood fired oven with a salad of baby lettuces, cauliflower & tomato

**Desserts****Torta Caprese**

Flourless chocolate walnut cake, candied walnuts, caramel sauce, walnut liquor ice cream

**Olive Oil Cake**

Lemon olive oil cake, lemon cream, crème fraiche whip, candied lemon peel, honey

**Seasonal Sorbets**

A selection of three house-made sorbets

**Basque Cheesecake**

Crustless vanilla bean cheesecake with a "burnt" surface, red wine berry compote

**Coffee Chouquette**

Crisp pearl sugar topped choux, coffee pastry cream, chantilly, warm chocolate sauce