

Mother's Day Brunch

SUNDAY MAY 13, 10:00 AM - 12:30 PM

THE FINAL BRUNCH, A LITTLE SIMPLER THAN PREVIOUS YEARS

SALADS AND ANTIPASTI

SEASONAL FRUIT

CAPRESE SALAD WITH BUFFALO MOZZARELLA

POACHED SHRIMP WITH SALSA VERDE

ASSORTED SALUMI AND ARTISANAL CHEESES

ORGANIC MIXED GREENS, TOMATOES, CUCUMBERS, ARTICHOKES, BALSAMIC VINAIGRETTE

FRESH BAKED MUFFINS AND BREAKFAST BREADS

BREAKFAST

FRITATTA WITH ARTICHOKES, LEEKS, AND FONTINA

CRESPELLE WITH LEMON RICOTTA AND BERRY COMPOTE

BREAKFAST BRUSCHETTA WITH ASPARAGUS, PROSCIUTTO, HOLLANDAISE

MAIN COURSES

BASIL PESTO CRUSTED HALIBUT

CARVED PORCINI RUBBED ROASTED BEEF STRIP LOIN

CARVED PORCHETTA WITH SASSI SAUSAGE AND FENNEL

PENNE ROASTED CHERRY TOMATOES, OLIVES, CAPERS, GARLIC, CHILES, BASIL

DESSERTS

HOUSE MADE COOKIES AND BISCOTTI

GELATI AND *SORBETTI*

COCONUT CREAM TART

GIANDUJA MOUSSE, DARK CHOCOLATE SAUCE, *CROQUANTE* PEARLS

KID'S TABLE

SCRAMBLED EGGS

PENNE WITH BUTTER

CHEESE PIZZA

PRICES DO NOT INCLUDE 20% SERVICE CHARGE, ALCOHOLIC BEVERAGES OR SALES TAX.

ADULTS \$55, CHILDREN AGES 4-12 \$25, NO CHARGE FOR CHILDREN UNDER 4. NON ALCOHOLIC BEVERAGES INCLUDED.

RESERVE AT SASSI.BIZ CREDIT CARD REQUIRED TO CONFIRM A RESERVATION



SASSI