SHAUGHNESSY RESTAURANT AT VANDUSEN GARDEN

MOTHER'S DAY BRUNCH

Refreshers

PROSECCO | MIMOSA | SPARKLING ROSE -12-
CLASSIC CAESAR -11.5-
GLASS OF RED OR WHITE WINE -10-
RED TRUCK CLASSIC LAGER -7.5-

Non-Alcoholic:
CITRUS SPRITZER | ORGANIC APPLE CIDER -6-
KOMBUCHA PASSION FRUIT OR RASPBERRY -7-
CRAFT SODA ROOTBEER OR ORANGE SODA -5-

Small Plates

MASCARPONE NUTELLA CREPES -14-
Grand Marnier strawberries, vanilla chantilly

DEEP FRIED FRENCH TOAST -14-
orange preserve creme fraiche, maple dolce de leche, candied pecans, fresh berries, mint

BURRATA SALAD -18-
golden beets, pickled blueberries, candied pecans, herb salad, organic white balsamic lemon basil vinaigrette

CRAB AND SHRIMP CAKES -18-
avocado mousse, marinated tomatoes, corn tortilla crisps

CLAM CHOWDER WITH SEARED SCALLOP -14-
New England style

Entrée

FRIED PANKO CRUSTED AVOCADO BENEDICT -26-
marinated tomatoes, potato hash, pesto hollandaise

LOBSTER & SHRIMP BENEDICT -32-
on croissant, potato hash, pesto hollandaise

SALMON & PRAWN QUINOA COUPE -32-
avocado, tomato, cucumber, spiced pumpkin seeds, goat feta cheese, yam chips, mixed greens, VanDusen herb vinaigrette

BBQ CHICKEN SUPREME -34-
natural jus, roast onion crushed potato, green beans almondine, herb pesto

STEELHEAD WELLINGTON -40-
bearnaise sauce, spinach, mushrooms, roast onion crushed potato, green beans almondine

PRIME RIB ROAST & YORKSHIRE PUDDING -45-
natural jus, bearnaise sauce, pomme puree, grilled asparagus

EXECUTIVE CHEF MATTHEW PHILLIP