the Tourer har

MOTHER'S DAY BRUNCH

10am-2:30pm \$105 per person

FIRST COURSE

choose one

DEVILED EGGS A LA RUSSE

TOMATO & BURRATA

TUNA TARTARE * avocado mash, wonton crisp, yuzu aioli TOMATO & MOZZARELLA PIZZA

CAESAR SALAD * romaine, croutons, parmesan

TB CHOPPED SALAD chopped seasonal vegetables, butter lettuce

SECOND COURSE

choose one

NY STEAK & EGGS * French fries, potatoes or fruit

CHINESE CHICKEN SALAD shaved Napa cabbage, peanut, orange, wonton, ginger vinaigrette

> TOWER BURGER * French fries or mixed greens

EGGS BENEDICT or SMOKED SALMON BENEDICT * toasted English muffin, poached eggs, hollandaise side of seasonal fruit or breakfast potatoes

HUEVOS RANCHEROS * two eggs over easy, corn tortillas, black beans, queso fresco ranchero sauce, avocado BUTTERMILK PANCAKES or CHOCOLATE CHIP PANCAKES butter, organic maple syrup

QUINOA & ROASTED VEGETABLES

LOBSTER TACOS * lobster, chipotle aioli, onions, cilantro, avocado, lettuce with fries or salad

RIGATONI CARBONARA creamy carbonara sauce, bacon lardons, peas, crimini mushrooms, parmesan cheese

> MARKET FISH * grilled salmon or branzino with roasted potatoes, asparagus

BUILD YOUR OWN OMELET

- Select Up To Four Ingredients -

bell pepper | onion | tomato | asparagus | bacon sausage | turkey | mushrooms ham | scallions | cheddar | gruyere | mozzarella | goat cheese

DESSERT

choice of:

HOMEMADE COOKIES, CHEESECAKE, CHOCOLATE CAKE, TRIO OF SORBET

NO PHOTOGRAPHS | NO PHONE CALLS

A 20% gratuity will be applied to all checks. The 20% gratuity is distributed solely to the restaurant's service employees. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

GREEK YOGURT fresh mixed berries, homemade granola

AVOCADO TOAST multi-grain seeded toast, chili flakes, lemon

SHRIMP COCKTAIL