

A decorative border of blue line-art flowers, including large peonies, hydrangeas, and smaller blossoms, surrounds the central text.

JOIN US FOR

Mother's Day

Brunch

SUNDAY | MAY 10

PRE-PAID RESERVATIONS

1030AM-1PM

ADULTS \$80++

CHILDREN 3-10 YRS \$29++

For Reservations:

Please Contact Michael

949 484 4295

mvoorhees@talegagolfclub.com

22% Service Charge + 7.75% State Sales Tax Added



FULL MENU

Mother's Day Brunch

~Chef Attended Station & Carving~

Made to Order Omelets- Selection of Fresh Ingredients
Fresh Waffles- Sweet Whipped Cream, Fresh Berries
Prime Rib of Beef -Cabernet Ajus & Creamed Horseradish
Herb Crusted Roasted Leg of Lamb-Mint Chimichurri
Roasted Pork Loin Calvados

~Seafood and Salad Station~

Shrimp & Mango Ceviche
Smoked Salmon with Traditional Condiments
Seared Ahi Sashimi Grade with Ginger & Wasabi
Fresh Oyster on The Shell
Seasonal Fruit Platter & International Cheeses
Pear Salad- Feta, Candied Pecans
Strawberry Balsamic-Caprese Salad

~Hot Station and Entrees~

Applewood Smoked Bacon & Breakfast Sausage
Roasted Yukon Fondant Potatoes- Herb Buttered Rice
Asparagus, Green Beans & Roasted Carrots
Lobster Frittata - Chilaquiles In Salsa Verde
Fried Eggs & Queso Fresco
Chef Delicious Chicken Picatta
Sole Stuffed with Crab, Scallops, Spinach Lemon Cream

~Decadent Dessert Station & Pastries~

Fruit Pies, Cheese Cakes, Coconut Cake
Fresh Baked Pastries, Danishes, Scones, Mini Croissant

Champagne/Mimosa + Non Alcoholic Beverages Included