

# **Tuscany Restaurant & Lounge**

Mother's Day Sunday Brunch

May 9th, 2010

## **APPETIZERS (please pick one)**

**Spring Leek and Asparagus Soup**

With rock shrimp popcorn

**Hearts of Romaine with Caesar's Dressing**

Parmesan-cheddar crisps and spicy croutons

**Assorted Baby Greens with Raspberry Vinaigrette**

Granny Smith apple, candied pecan, raisin and vine ripened tomato

**Heirloom tomato**

With a creamy citrus vinaigrette and pink grapefruit segment

**Roasted Baby Artichoke Roman Style**

tomato-basil-roasted garlic

## **ENTREES (please pick one)**

**Three Egg Omelet with Your Choice (up to 5 ingredients)**

Swiss, cheddar, bacon, ham, chicken, mushroom, broccoli, tomato and spinach

**Poached Egg Florentine with Honey Baked Parma Ham**

Poached organic eggs, English muffin, buttered spinach and Baked Parma ham topped with Hollandaise

**Mamma Maria's Chicken-Artichoke Lasagna**

Layers of fresh pasta baked with chicken bolognese sauce, mozzarella and Parmigiano

**House Made Fettuccine "Portofino"**

Shrimp, scallop and clam in a creamy lobster-basil sauce

**Wild Columbia River Salmon Fillet Charcoal Broiled**

Served over a medley of grilled spring vegetables and marinated artichoke with salsa verde

**Fresh California Sandab Fillet Amandine**

Sautéed in a Parmesan crust with lemon, smoked almond, golden raisin and cranberries

**Miso Marinated Chilean Seabass Fillet Caramelized**

Served over sweet and sour cabbage, coconut milk, lemon grass and ginger sauce

**Thin Pounded Organic Spring Chicken Breast "Paillard"**

Grilled, topped with wilted spinach in hot bacon dressing, Maui onion and crumbled goat cheese

**Kurobuta Pork Chop in Huckleberry-Port Wine Sauce**

Sweet potato-amaretto Puree

**Six Hour Braised Prime Shortrib in Chianti Wine**

Served over Parmesan-Mascarpone polenta with mushroom, spring onion and carrot

**Prime Dry Aged Flatiron Steak and Celery Salad**

Charcoal broiled and sliced, topped with celery-parsley and goat cheese salad

## **DESSERT**

**Our Pastry Chef's Dessert Tray Selection**

Columbian coffee and assorted herb teas

The cost for this Brunch menu is 35 dollars per person a special menu for children under 12 years old is available for 15 dollars.