

~ CELEBRATING 38 YEARS ~

MOTHER'S DAY BRUNCH THREE COURSE MENU

*BRUNCH INCLUDES ONE CHOICE FROM EACH OF THE THREE COURSES
LISTED BELOW*

FIRST COURSE

LOBSTER SOUP SHIITAKE MUSHROOMS , STICKY RICE

BABY ORGANIC FIELD GREENS MEYER LEMON & THYME VINAIGRETTE
TOASTED WALNUTS , CRATER LAKE BLUE CHEESE , BELGIAN ENDIVE

SPRING ASPARAGUS & CRISP "SOFT" EGG
CREAMY ITALIAN WHITE POLENTA , HOLLANDAISE

**HOUSE CURED ALASKAN SALMON, & CARPACCIO OF SALMON
WILD SPRING GREENS**
MEYER LEMON & PINK PEPPERCORN VINAIGRETTE

DUCK LIVER PATE & SMOKED DUCK BREAST
SALAD OF FRISEE, PISTACHIOS , CIPOLLINI ONIONS , APPLES

COCONUT FRIED APPALACHICOLA OYSTERS
CHAMPANGE MANGO COULIS , SPICY PINEAPPLE & SEAGREEN SALAD
OR VARIETY OF OYSTERS ON THE HALF SHELL, WITH LIME AND GIN

HONEY YOGURT, DRIED CHERRY & CANDIED PECAN GRANOLA
FRESH RASPBERRIES & BLUEBERRIES

MAIN COURSE

LUMP CRAB & SMOKED SALMON "HASH," POACHED EGG, AUSTRALIAN PRAWN
BABY BOK CHOY , LOBSTER HOLLANDAISE

CRISPY CRUSTED BRIOCHE FRENCH TOAST
BANANA , MACADAMIA NUTS , APPLEWOOD SMOKED BACON , STRAWBERRY FRITTERS

ALASKAN HALIBUT POTATO CRUSTED
ARUGULA , ROASTED PEPPERS , NICOISE OLIVES , WHITE TRUFFLE & BALSAMIC VINAIGRETTE

"EGGS BENEDICT"
MAPLE CURED PORK LOIN , ASPARAGUS , HOLLANDAISE SAUCE
ADD MAINE LOBSTER \$24 SUPPLIMENT

FILET MIGNON "BOURGUIGNONNE"
YUKON GOLD POTATO , ROOT VEGETABLES , WILD MUSHROOMS , EGG SUNNY SIDE UP
ADD FOIE GRAS \$14 SUPPLIMENT

COLORADO LAMB LOIN & LAMB SHANK BLANQUETTE
BUTTERMILK BISCUIT , PEARL ONION , PORCINI MUSHROOM , ENGLISH SNAP PEAS

DESSERT

KEY LIME "PIE"
MACADAMIA NUT CRUST, PINEAPPLE SALAD, CHANTILLY CREAM

FRESH FRUIT SORBET

WALNUT CRUSTED VALRHONA CHOCOLATE TART
DRIED CHERRIES, WALNUT ICE CREAM

STICKY TOFFEE BREAD PUDDING
MINTED WHITE CHOCOLATE ICE CREAM

CHILDREN 12 AND UNDER

FIRST COURSE: FRESH BERRIES WITH YOGURT & GRANOLA

MAIN COURSE: CHOICE OF :
FRENCH TOAST , APPLEWOOD SMOKED BACON , STRAWBERRY FRITTER
SCRAMBLED EGGS WITH BACON
FILET BOURGUIGNONNE

DESSERT: CHOCOLATE SUNDAY WITH HOMEMADE ICE CREAM .

**ADULT MENU \$49 PER PERSON
CHILDRENS MENU \$18 PER PERSON**

WELCOME TO THE

FLAGSTAFF HOUSE

BOULDER, COLORADO

MAY 10TH, 2009

HAPPY MOTHER'S DAY!



BRUNCH BEVERAGES

9.00

MIMOSA
KIR ROYAL
BLOODY MARY
BLOODY MARIA
SCREWDRIVER
NUTTY IRISHMAN
SPANISH COFFEE

RETAIL ITEMS

FLAGSTAFF HOUSE SIGNATURE CHOCOLATES 5 HAND MADE CHOCOLATES	15
FLOWER VASE WITH FRESH ORCHID AND CLEAR MARBLES	15
PORTUGUESE SALT CELLAR IMPORTED BY THE FLAGSTAFF HOUSE	13
WHOLE BEAN COFFEE 12OZ OF ANY SPECIALTY COFFEE'S	11
TEA FORTE LOOSE LEAF TEAS ASSORTED GIFT TIN WITH 6 INFUSERS INDIVIDUAL INFUSERS (PER BAG, NO TIN)	10 1.25
YI-XING CLAY TEA POT CHOOSE FROM FOUR DIFFERENT STYLES	25
MARTINI GLASS TWO PIECE SET	15
BRONZE RABBIT BUTLER	68
GIFT CERTIFICATE	ANY

PLEASE SEE OUR WEBSITE AT WWW.SHOPFLAGSTAFFHOUSE.COM FOR A FULL LIST OF RETAIL ITEMS INCLUDING FOOD, CRYSTAL AND SPECIALTY ITEMS