



MOTHER'S DAY

at Old Edwards

Sunday, May 12

*Madison's*



# happy MOTHER'S DAY

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## starters

(Select One)

**LOCAL BUTTERMILK PANCAKES  
WITH MOUNTAIN BERRIES & HONEY**  
Madison's Granola Crumble, Bourbon Maple Syrup

**CREAMY WHITE ASPARAGUS SOUP**  
Grilled Asparagus Tips, Herb Oil, Caviar

**FRIED GULF OYSTER CAESAR SALAD**  
Crispy Anchovies, Shaved Parmesan, Aged Balsamic  
Baby Romaine, Focaccia Croutons

**GREEN HILL BRIE & RASPBERRY TART**  
Raspberry Mint Salad, Sweet Onion, Candied Pecans

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## entrées

(Select One)

**SMOKED SALMON EGGS BENEDICT**  
Baby Spinach, Toasted English Muffin, Herb Hollandaise

**CRISPY JUMBO LUMP CRAB CAKES**  
Warm Pea Salad, Savoy Cabbage Horseradish Slaw, Fire-Roasted Tomato & Pepper Sauce

**PECAN-HONEY-CRUSTED CHICKEN BREAST**  
Brown Butter Gnocchi, Roasted Morels & Ramps, Sherry Chicken Jus

**PROVIDENCE FARMSTEAD CHAR-GRILLED WAGYU TRI-TIP & FRITES**  
Crispy Local Potatoes, Grilled Asparagus, Dijonnaise, Tomato Jam

**SAFFRON TAGLIATELLE**  
Confit Tomatoes, Morels, Grilled Ramps, Basil, Parmesan, Saffron & Garlic Aioli

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## desserts

(Select One)

**LEMON CRÈME BRÛLÉE**  
Vanilla Bean Whipped Cream & Fresh Berries

**STRAWBERRY SHORTCAKE**  
Whipped Cream, Vanilla Bean Cake

**BREAD PUDDING**  
Chocolate and Candied Almond Bread Pudding  
Chocolate Sauce

**\$71 PER PERSON | \$30 CHILDREN UNDER TWELVE**

*Tax, Gratuity, and Beverages Not Included*

Old Edwards strives to support local farmers and uses sustainable ingredients,  
many of them grown organically in our gardens and greenhouse.

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs  
may increase your risk of food-borne illness, especially if you  
have certain medical conditions.*

Chris Huerta, Executive Chef | John Bowles, Executive Sous Chef | Lauren G. Bland, Executive Pastry Chef