



NAKOMA MOTHER'S DAY BRUNCH

SUNDAY, MAY 11, 2025 | 10AM-3PM

\$79 PER PERSON | \$35 CHILDREN 10-2 | FREE UNDER 2

STARTERS

Enjoy the Trio

WILD MUSHROOM TARTLET

flaky puff pastry, egg, roasted mushroom, caramelized shallots, gruyère, hot honey

STRAWBERRY BURRATA CROSTINI

creamy burrata, grilled sourdough, honey roasted strawberries, balsamic, cracked black pepper

FIRECRACKER PRAWN

sweet chili, soy, lime, little gem, scallion

SOUP or SALAD

Please Select One

CREAMY CAULIFLOWER PURÉE

crispy sunchoke, brunoise granny smith purée

PLUMAS PEACH SALAD

burrata, prosciutto, grilled peach, basil, white balsamic, marcona almond

ENTRÉES

Please Select One

BACON AVOCADO BENEDICT

smoked bacon, sliced avocado, poached egg, citrus hollandaise

LUXARDO CHERRY PAIN PERDU

brioche, candied pecans, luxardo cherries, maple whipped cream

PETITE FILET MIGNON

roasted & sliced, sauce béarnaise, wild rice pilaf, baby spring vegetables

TRUFFLED MUSHROOM RAVIOLI

roasted wild mushroom, truffle parmesan cream, english pea, water chestnut, fried garlic

DESSERT

Please Select One

LAVENDER WHITE CHOCOLATE BREAD PUDDING

brioche, white chocolate, lavender crème anglaise, fresh raspberries

MEYER LEMON OLIVE OIL CAKE

citrus kissed almond flour cake, whipped mascarpone, blueberry compote, lemon zest

DARK CHOCOLATE POT DE CREME

velvety chocolate custard, caramel, fleur de sel

Nakoma supports local farmers
and serves organic ingredients
when possible.

A 3% processing fee will be added
to all credit card transactions.
For parties of 6 or more there will
be a 20% gratuity added.

ELEVATED DINING