



F's at Nashoba Winery

Mother's Day

Sunday, May 12th, 2024

Fixed Price Brunch Menu

\$75.00/adult (ages 14 yr +)
Advance Reservations Required

— STARTERS —

Your choice of:

YOGURT FRUIT BOWL

Vanilla Greek yogurt, diced honey dew and cantaloupe melons, strawberries, blueberries, raspberries, local granola

FIG AND POMEGRANATE SALAD

Baby greens, fresh figs, pomegranate seeds, Smith's Blueberry Farmers cheese, sliced almonds, mint lavender dressing

CHARCUTERIE BREAKFAST BOARD

Smoked salmon, Iberico chorizo, prosciutto, dill cream cheese, apple butter, Smith's Country smoked gouda and cheddar cheese, French style brie, toasted crostini bread

— ENTREES —

Your choice of:

BRUNCH PLATE

Crème Brule French toast, scrambled eggs, home fries, bacon, sausage, balsamic greens

LOBSTER CROISSANT BENEDICT

Flaky croissant topped with claw and knuckle lobster meat, poached eggs, Hollandaise sauce, home fries

AVOCADO TOAST

Roasted tomato, fresh basil, fresh mozzarella, fried eggs, home fries

SALMON WELLINGTON

Salmon filet with spinach and wild mushroom duxelle wrapped in puff pastry

BEEF SHORT RIB AND WAFFLES

Coffee bourbon braised short rib, sweet potato waffles, sautéed spinach

TOFU NIÇOISE SALAD

Fresh herb marinated tofu pan seared, fingerling potatoes, mixed olives, green beans, heirloom grape tomatoes, marinated artichoke hearts, roasted mushrooms

— DESSERTS —

Your choice of:

CRÈME BRÛLÉE CHEESECAKE


Madagascar vanilla cream cheese, gluten free oat crust, wine macerated strawberries, whip cream

TIRAMISU LAYER CAKE

Sponge cake infused with premium espresso coffee, layered with cream cheese and mascarpone mousse

CARROT CAKE

Spiced sponge cake, pineapple, shredded carrots, sweet cranberry pieces, crunchy walnuts, cream cheese frosting.





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Children's Menu

\$27.00/child (age 4-13 years)
Free/child (age 0-3 years)

— **ENTREE** —

BRUNCH PLATE

Crème Brûlée french toast, scrambled eggs,
apple wood smoked bacon, breakfast sausage links

— **DESSERTS** —

Your choice of:

CRÈME BRÛLÉE CHEESECAKE

Madagascar vanilla cream cheese,
gluten free oat crust, wine macerated strawberries, fresh whipped cream

TIRAMISU LAYER CAKE

Sponge cake infused with premium espresso coffee,
layered with cream cheese and mascarpone mousse

CARROT CAKE

Spiced sponge cake with pineapple, shredded carrots,
sweet cranberry pieces, crunchy walnuts, cream cheese frosting

** Accepting Reservations on or after April 12th. **
\$50.00 deposit required at time of booking for all individuals in your party.

Executive Chef Matt Sciabarrasi
Owners Rich and Cindy Pelletier

