



Join us for

MOTHER'S DAY BRUNCH

SUNDAY, MAY 12TH, 2019
TIME: 11 AM - 2 PM

FEATURING CHEF'S GOURMET DISPLAY
CLASSICS AND BRUNCH FAVORITES

\$95 PER ADULT

\$45 PER CHILD 6-12

COMPLIMENTARY UNDER 5 YEARS OLD

KIDS ACTIVITY: FLOWER SHOP TO MAKE BOUQUET

LIVE JAZZ ENTERTAINMENT: ANDREW BOYLE

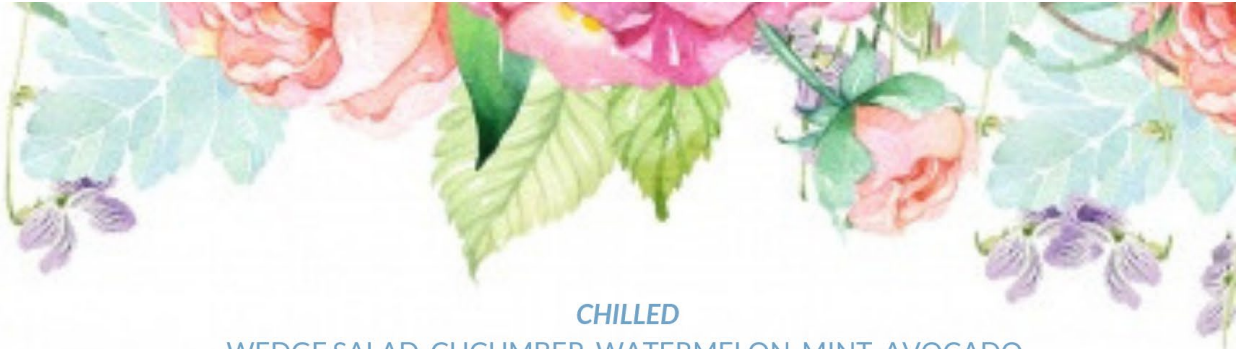
ADDRESS: 200 INDEPENDENCE DR.
MENLO PARK, CA 94025

RESERVE ONLINE OR CALL (650) 304-3800
WWW.PORTABLURESTAURANT.COM



PORTA BLU





CHILLED

WEDGE SALAD, CUCUMBER, WATERMELON, MINT, AVOCADO,
GREEN ONION VINAIGRETTE (V/GF)

CAPRESE SALAD, FIORE DI LATTE, EARLY SEASON TOMATOES,
BASIL

SHRIMP, OYSTERS WITH COCKTAIL SAUCE, PINOT GRIGIO
MIGNONETTE, ALEPPO LEMON AIOLI
LOBSTER SALAD TARTINE

CHEESE, CHARCUTERIE AND ITALIAN BREADS

BELLWETHER FARMS BLACKSTONE PEPPERCORN STUDDED,
ROSEMARY AND ASH RIND, JERSEY COW/ SHEEP,
SONOMA COUNTY CA

CYPRESS GROVE BERMUDA TRIANGLE, TART, TANGY, ASH
RIND, GOAT, HUMBOLDT COUNTY CA

BEEHIVE TEAHIVE, HAND RUBBED WITH BLACK TEA AND
BERGAMOT, FIRM, JERSEY COW, UTAH
CALABRESE FRA' MANI, CA
SPICY CAPICOLA FRA' MANI, CA

BREAKFAST CLASSICS

LOCAL SLICED FRUITS

SELECTION OF ARTISAN DANISHES AND MUFFINS

BLUEBERRY WAFFLES, GINGERED CRÈME ANGLAISE

EGGS BENEDICT, PARMA HAM, HOLLANDAISE

SOFT SCRAMBLE, CRÈME FRAICHE, ASPARAGUS, TOMATOES

PEPPERED BACON, CHICKEN APPLE SAUSAGES





MAIN BUFFET

WILD GARLIC CRUSTED NY STRIP LOIN, PORT JUS
HALIBUT, ALMOND AND NASTURTIUM GREMOLATA, SAFFRON BROTH
SPICY LENTIL STUFFED MUSHROOM, CASHEW CHEESE (V)
SUMMER TRUFFLE MASHED HEIRLOOM POTATOES FROM FULL BELLY FARMS
COMANCHE CREEK FARMS MIXED BABY SQUASH AND ENGLISH PEAS,

YOUNGER GUESTS

CHICKEN TENDERS WITH ASSORTED DIPPING SAUCES
FUSILLI ALFREDO
POTATO WEDGES WITH DIPPING SAUCES
FRESH BERRIES

DESSERTS

CALIFORNIA CHERRY PANNA COTTA (GF)
CHOCOLATE MOUSSE WITH VALENCIA ORANGE PEEL (GF)
BLUEBERRY SALAD WITH LEMON FOAM (GF/V)
CHOCOLATE GANACHE WITH CHERRIES
CRÈME BRULÉE CHEESECAKE
FRESH STONE FRUIT TART
FRENCH MACAROONS



PORTA BLU

