

GEORDIE'S

WRIGLEY MANSION

MOTHER'S DAY 2024

FOR THE TABLE

Assorted Breakfast Pastries v

Seasonal Fruit GF, V

AVOCADO TOAST v

Radish, Preserved Lemon, Sesame Seed, Confit Tomato

OR

CITRUS SALAD GF

Butter Lettuce, Cashews, Trout Roe, Manchego

CROQUE MADAME

Ham, Gruyère, Mornay, Frisee

OR

CROQUETTES

Chorizo, Potato, Tomatillo Yogurt, Pickled Fresno

ROSEMARY CRUSTED PRIME RIB GF

Sunny Side Egg, Jus

OR

CRAB CAKE BENEDICT

Remoulade, Frisee, Hollandaise

OR

MILK BREAD FRENCH TOAST v

Poppy Seed Meyer Lemon Curd

FOR THE TABLE

Maple Glazed Bacon GF

Schreiner's Breakfast Sausage GF

Parmesan Fingerlings v

PLEASE VISIT OUR DESSERT ROOM LOCATED IN JAMIE'S WINE BAR

EXECUTIVE CHEF DAVID BRITO
EXECUTIVE PASTRY CHEF SAMANTHA KING

GF Gluten Free v Vegetarian

22% gratuity applied to all parties. All non-members will be charged a \$5 visitor membership fee per household.



JAMIE HORMEL HOSPITALITY