

EST



2023

# MAGNOLIA BISTRO

CLAREMONT, CA

## 3 Course Mothers Day Prix Fixe Brunch

### Starter

(Choice Of)

#### Potato Leek Soup

*Silky Potato & Leek Cream Puree Topped w/ Fried Leek Ribbons & Served w/ Toasted Crostini*

#### Magnolia Salad:

*Mixed Greens, Cherry Tomatoes, Shallots, Roasted Almonds, Dried Cherries & House Made Champagne Vinaigrette*

### Entrée

*\*Served with House Crispy Potatoes & Fresh Berries Drizzled w/ Herb Infused Simple Syrup\**

(Choice Of)

#### Deluxe Steak & Eggs 82

*8 Ounce Beef Filet Mignon Served Alongside Semi-Soft Egg Scramble Topped w/ Crème Fraiche & Chives & Served with Cabernet Reduction Sauce*

#### Lobster Benedict 82

*2 Poached Eggs on Toasted English Muffin, Butter Poached Lobster Medallions Topped w/ Hollandaise Sauce & Fresh Chives*

#### Steak & Frites Au Poivre 72

*8 Ounce Hanger Steak Alongside Matchstick Garlic Parmesan Herb Fries & Served w/ Creamy Peppercorn Sauce \*Crispy House Potatoes Not Included\**

#### Classic Benedict 64

*2 Poached Eggs on Toasted English Muffin, Canadian Bacon Medallions Topped w/ Hollandaise Sauce*

#### Quiche 54

(Choice Of)

#### Smoked Salmon

*Dill, Shallots, Smoked Salmon Topped with Crème Fraiche & Capers*

#### Lorraine

*Bacon, Caramelized Onion, Gruyère Cheese, Chives*

#### Veggie

*Mushrooms, Sun Dried Tomatoes, Spinach, Caramelized Onion & Goat Cheese*

#### Jr. Breakfast 21

(Children 12 and Under)

*2 Bacon Slices, 2 Scrambled Eggs, Mixed Berries & Choice of French Toast Sticks or Crispy Breakfast Potatoes*

### Dessert

(Choice of)

#### Carrot Cake

*Topped w/ Fluffy Cream Cheese Frosting*

#### Triple Chocolate Bread Pudding

*Served with Irish Cream Crème Anglaise*

**\*\*All Fried Menu Items are Prepared in Beef Tallow\*\***  
**20% Gratuity Automatically Added to Parties of 8 or More**

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## Charcuterie Boards

*Imported Cured Meats, Cheeses, Fruit Jam, Mustard, Honeycomb, Mixed Olives,  
Candied Walnuts, Pickled Sweet Peppers, Fresh Seasonal Fruits & Dried Fruits  
Served with Toasted Ciabatta Crostini*

Current Seasonal Offerings

Sage Derby Cheese | Danish Blue Cheese | Muenster Cheese | Belton Farms  
Port Wine Derby Cheese | Bresaola Citterio | Salami | Capocollo | Prosciutto

<b>Grand</b> <small>(Serves 1-2)</small>	<b>38</b>
<b>Deluxe</b> <small>(Serves 3-4)</small>	<b>56</b>
<b>Platinum</b> <small>(Serves 6-8)</small>	<b>78</b>

## Appetizers

**Lox Delight** 20  
Ricotta & Cream Cheese Whip Topped w/ Diced  
Smoked Salmon, Lemon Zest, Dill, Shallots Capers,  
Everything Seasoning & E.V.O.O.  
Served w/ Toasted Crostini  
\*Add Diced Jalapeños on Request \*

**Baked Brie** 20  
**Sweet:** Topped w/ Seasonal Fruit, Walnuts & Maldon  
Salt  
**Savory:** Topped w/ Roasted Garlic Confit,  
Microgreens & Maldon Salt.  
Served w/ Toasted Crostini

**French Toast Dippers** 14  
Made w/ Our House Bread Pudding  
Served w/ Vanilla Mascarpone Cream &  
Choice of Berry Compote OR Bourbon Maple Syrup

**Strawberry Bruschetta** 16  
Ricotta & Cream Cheese Whip, Sliced  
Strawberries on Toasted Crostini Topped w/ Fresh  
Basil, Mint & Balsamic Reduction

## Brunch Libations

<p><b><u>Mimosa Service 30</u></b> <small>(Serves 4)</small> 1 Bottle House Sparkling Brut (750ml) 2 Mini Carafes of Juice Choice: <small>(Orange, Pineapple, Cranberry)</small></p>	<p><b><u>Magnolia Mimosa 16</u></b> <small>(Serves 1)</small> Choice of Split <i>Le Grand Courtège Blanc de Blancs (France)</i> Or <i>Benvolio Prosecco (Italy)</i> 1 Mini Carafe of Juice Choice: <small>(Orange, Pineapple, Cranberry)</small></p>	<p><b><u>House Mimosa 14</u></b> <small>(Serves 1)</small> <i>House Sparkling Brut</i> Mixed With Orange Juice &amp; Served in A <i>Large White Wine</i> Glass</p>	<p><b><u>Irish Coffee 11</u></b> <i>Freshly Brewed</i> <i>Luckys "Wild Hare" Coffee</i> <i>Blend Mixed w/ Imported Irish Cream &amp; Topped w/ Whipped Cream</i></p>
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