

Mother's Day

Brunch & Dinner Menu

Mains

Surf & Turf

one seared filet mignon medallion with fresh herb infused steak butter and
one grilled lobster tail with whipped lemon butter

Fire Grilled Lobster Tail

one grilled lobster tail with whipped lemon butter

Seared Steak Medallion

one seared filet mignon medallion with fresh herb infused steak butter

Sides

Savory French Quiches

*classic quiche lorraine

*spinach, red pepper, mushroom, and onion

Classic Pommes Anna

a classic French dish with sliced, layered yukon potatoes with melted white onion and butter

Spring Ratatouille

a colorful medley of eggplant, zucchini, yellow squash, bell pepper, blistered tomatoes, red onion, roasted garlic, fresh oregano and other herbs

Desserts

4" Delicate Cheesecakes | Serves 2-3

traditional | chocolate | caramel swirl | raspberry or strawberry glazed

6" Southern Coconut Cake | Serves 4-6

light and airy coconut cake layered with a creamy coconut filling and topped with Swiss meringue icing

6" Carrot Cake | Serves 4-6

nicely spiced, ultra-moist, and lavishly decorated with whipped cream cheese frosting

6" Chocolate Truffle Cake | Serves 4-6

decadent and rich; a fudgy, moist, and dense chocolate cake enrobed with a smooth and glossy, chocolate truffle crème ganache

Wine & Champagne

Rosé of Pinot Noir | Stoller Estates, Willamette Valley 90 PTS

Cuvée Brut, Piper Sonoma, Sonoma County 92 PTS

Prosecco | La Marca, Veneto Region of Northern Italy

Chardonnay | Sonoma Cutrer, Sonoma County (Gold Metal Winner)

Pinot Noir - Laurelwood | Ruby Vineyard, Willamette Valley



Order Instructions

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