



Mother's Day

Heating Instructions + Ingredients

Build Your Own Brunch

Smoked Salmon Platter

Ingredients: House smoked salmon, mayo, preserved lemon, chili powder, olive oil, kosher salt, ground white pepper, cucumber, honey, lemon zest, sugar, water, white wine vinegar, yellow mustard seed, kosher salt, bagels, gluten-free crackers, lemons, arugula.

Build Your Own French Toast Bake (V)

Ingredients: Sourdough bread, egg, 35% cream, granulated sugar, brown sugar, vanilla extract, cinnamon, kosher salt, strawberry rhubarb mascarpone cream (strawberries, rhubarb, granulated sugar, mascarpone, heavy cream, powdered sugar, vanilla extract), bananas foster (bananas, brown sugar, butter, dark rum, sugar, ground cinnamon, ground nutmeg, vanilla extract), macerated berries (blackberries, blueberries, raspberries, granulated sugar, orange juice, orange zest, lemon juice), maple syrup

Heating Instructions: Preheat oven to 350F. Remove lid from container and wrap in aluminum foil. Place in the oven for 15-20 minutes, or until warmed through. Remove from oven and serve with the strawberry rhubarb mascarpone cream, bananas foster, macerated berries and maple syrup

Spring Vegetable Frittata with Confit Tomato, Asparagus, Green Onion and Goat Cheese (V, GF)

Ingredients: Green onion, asparagus, broccoli, confit grape tomatoes (olive oil, thyme, kosher salt, ground black pepper), liquid egg, heavy cream, goat cheese, kosher salt, ground black pepper

Heating Instructions: Preheat oven to 350F. Remove lid from container and wrap in aluminum foil. Place in the oven for 15-20 minutes, or until warmed through.

Spring Salad with Heritage Greens, Asparagus, Sugar Snap Peas, Green Peas, Radishes, Edible Flowers and Green Goddess Vinaigrette (V, GF)

Ingredients: Heritage spring mix, asparagus, sugar snap peas, green peas, radishes, dill, tarragon, parsley, basil, green onion, edamame, sour cream, mayo, lemon zest, avocado, kosher salt, ground black pepper, white wine vinegar, canola oil, kosher salt

Happy Mother's Day from the team at Thyme & Again!

