

Father's Day

Sunday, June 16, 2024

\$75 per person ~ \$35 per child 5 to 12 years old

For the Family ~ Brunch Buffet Menu

FRUITS & YOGURT

assorted infused Greek yogurt, fresh market wild berries, fresh fruits, lemon barn honey, eucalyptus honey, house lavender granola

MARKET FRESH OYSTERS

pomegranate mignonette, lemons, horseradish

PEEL & EAT COCKTAIL SHRIMP

tamarind cocktail sauce, pique

GERMAN POTATO SALAD

pancetta, mustard, horseradish, mayonnaise, onions, parsley

BUILD YOUR OWN SALAD

spinach, arugula, romaine, Bermuda onions, smoked chicken breast, feta, gorgonzola, fresh avocado, red radish, market tomatoes, cucumbers, chick peas, champagne vinaigrette, avocado ranch

PANZANELLA

local cheese, corn bread, heirloom tomatoes

CARVING STATION

COFFEE RUBBED BABY BACK RIBS

five spiced, bourbon bbq sauce

48HR BEER BRINE ROASTED WHOLE CHICKEN

charred onions, salsa verde

HOT STATION

ROASTED CORN & CLAM CHOWDER

fennel, dill, chervil, cherry stone clams

ARROZ AL PESCADOR

market fresh seafood, catch of the day, piquillo peppers, saffron

STOUT BEER BRAISED BEEF

baby vegetables, crimini mushrooms

GRILLED WAHOO

charred tomato salsa

GANDULES APASTELA'O COUSCOUS

crushed peppers and onions, cilantro, plantains

BUTIFARRA & YUKON FRITTATA

shishito peppers salad

DESSERTS

BOURBON PECAN MACARONS

TIRAMISU

COCONUT MOUSSE

vanilla bean pineapple

RED VELVET COOKIES

LIME CAKE

strawberry, vanilla whipped ganache

DOUGHNUT

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

CAÑA