

Mother's Day

Sunday, May 12th, 2024

\$85 per person ~ \$39 per child 5 to 12 years old

For the Family ~ Brunch Buffet Menu

GREEK YOGURT & SEASONAL FRUITS STATION

dry tropical fruits, fresh market wild berries, fresh fruits, lemon barn honey, eucalyptus honey, house lavender granola

INTERNATIONAL CHARCUTERIE & RUSTIC BREADS

Castelvetro olives, assorted marmalade, pepper drops, cornichons

SMOKED FISH & BAGEL STATION

Beachwood smoked salmon, smoked trout, arugula, heirloom tomato, Bermuda onions, capers, chive & lemon zest cream cheese, Boursin, plain bagels, sesame seeds bagel, poppy seeds bagel, wheat bagel

SPRING SALADS STATION

mizuna, spinach, swiss chard, mixed nuts, hard boiled eggs, red onions, roasted cherry tomato, Kalamata olives, Palmito, fresh avocado, lemon & coriander honey vinaigrette, raspberry & truffle vinaigrette

SEAFOOD ESCABECHE

market fresh seafood, onions, cilantro

CARVING STATION

HERB CRUSTED SALMON

dill, fennel seeds, orange zest, sun dried Dijonnaise

SLOW ROASTED PRIME RIB

grain Dijon au jus

HOT STATION

KABOCHA & CURRY SOUP

green cardamom, coconut, eucalyptus honey

LOBSTER GRATIN POTATO

yukon potato, Maine lobster, tarragon béchamel

CASARECCE POMODORO

fresh basil, baby mozzarella, fresh pecorino

GRILLED ORGANIC CHICKEN BREAST

wild mushrooms and sherry wine au jus

CAST IRON SEARED SWORD FISH

salsa verde, lemon segments

ROASTED VEGGIES & SMOKED SALMON GOUDA QUICHE

onions, peppers, shitake

DESSERTS

BOURBON PECAN TART

WHITE CHOCOLATE MOUSSE STRAWBERRY SHORTCAKE

LEMON CURD

blueberry, meringue

MANCHEGO CUSTARD

carrot cake, salted caramel, coconut

CHOCOLATE MACAROONS

DOUGHNUTS

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

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