

Mother's Day

BRUNCH MENU

Assorted Baked Goods & Pastries

Apricot, Chocolate, and Almond Croissants
Assorted Fruit Danishes
House-Baked Blueberry, Banana Nut, and Apple Cinnamon Muffins

Soup & Salads

Smoked Heirloom Tomato Soup
Smoked Tomato, Fresh Basil, Roasted Garlic & Cream

Strawberry Salad with Rhubarb, Toasted Hazelnuts,
and Micro Mint with a Citrus Reduction

Spring Greens Salad with Pickled Beets,
Shaved Baby Turnips, Carrots & Herbs

Panzanella – Italian Bread Salad
Radicchio, Fennel, Heirloom Tomatoes and Green Olives
Manchego Torn Bread

Assorted Dressings Include an Herb, Lemon, and Balsamic Vinaigrette

Sea Food & Raw Bar

Iced Display of Poached Prawns, Mussels & Clams
Served with a Traditional Cocktail, Marie Rose, and Mignonette Sauce

Entrees & Carvings

Classic Eggs Benedict – A Brunch Favorite!
Vanilla Cinnamon French Toast, Warm Maple Syrup
Pan-Seared Salmon with a Smoked Pepper Cream Sauce
Stuffed Tuscan Chicken with a Garlic Cream Sauce
Sweet Pea Ravioli in a Porcini Cream Sauce
Herb-Crusted Prime Rib of Beef, Horseradish Crème Fraîche, Au Jus

Delights for the Little Ones

Belgian Waffles, Warm Maple Syrup
Scrambled Eggs with Bacon & Sausage
Chicken Fingers
Macaroni & Cheese
Seasoned French Fries

Delectable Desserts

Milk Chocolate Mousse, New York Cheesecake, Red Velvet Cupcakes
Macaroons, Petit Fours, Chocolate Dipped Strawberries
Seasonal Fresh Fruit & Berries

Beverage Service

Chilled Fresh Orange, Grapefruit and Apple Juices
Unlimited Sparkling Wine & Mimosas
Lavazza Italian Roast Coffee, Decaffeinated Coffee, Premium Teas
Freshly Brewed Iced Tea and Lemonade

\$55.95 / Person, \$28 / child (Ages 6-11)

Children 5 and Under Complimentary

Price Subject to an 18% Gratuity and Applicable Tax

RSVP: 719-436-4060