

MOTHER'S DAY BRUNCH 2019

APPETIZER STATIONS

BREAD, BAGEL, FISH & CHARCUTERIE STATION RAW BAR

BENTON'S COUNTRY HAM SHE

SHRIMP COCKTAIL

HOUSE MADE MORTADELLA

OYSTERS

THREE DIFFERENT CHEESE

CURED ITALIAN MEAT

CALAMARI "CEVICHE"

MICHAEL'S TUNA TARTARE

SMOKED SALMON LOXS

OLIVES

HOUSE-MADE PICKLES

MARINATED ARTICHOKES

MUSTARDS, JAMS & LOCAL HONEYS

NUTS

CHEF'S GARDEN SALAD STATION

UMAMI SALAD

"THE WEDGE"

FREEKEH, SHREDDED KALE, BASIL, CUCUMBER, RAW BEET, SPICY
SUNFLOWER SEEDS, ROASTED SESAME TOFU, ROASTED BABY

BLUE CHEESE, BACON, EGG, TOMATO, ONION, PORK RINDS,
BUTTERMILK DRESSING

PORTOBELLO, MISO SESAME GINGER DRESSING

BUFFET OFFERINGS

BREAKFAST BUFFET OMELET STATION

SCRAMBLED EGGS TASO HAM

MAPLE BOURBON SAUSAGE PEPPERS

DOUBLE SMOKED BACON ONIONS

PASTRAMI HASH SKILLET BACON

POTATOES AGED CHEDDAR

CARROT CAKE FRENCH TOAST TOMATOES

BOURBON MAPLE SYRUP, PECANS, WHIPPED CREAM CHEESE SPINACH

EGGS BENEDICT ROASTED MUSHROOMS

SAVORY BUFFET

COUNTRY FRIED CHICKEN SMOKED PRIME RIB

FIXINS RAMP & MUSTARD HERB RUB, SAUCE DIANE

BUCKSNORT TROUT WOOD GRILLED ASPARAGUS

GINGER, SCALLIONS, CILANTRO, CHINESE BLACK BEAN MAGIC BEAN VINAIGRETTE, CASHEWS, SHALLOTS

LOADED POTATO TWO WAYS

BAKED POTATO, WHIPPED POMME PUREE, ALL THE FIXINS

85. PER PERSON