

Mother's

— DAY —
BRUNCH

MENU

Omelet Station

Cage-free Eggs "your way":
Farm Fresh Selection: Piquillo Peppers,
Seasonal Mushrooms, Scallions, Potatoes,
Zucchini, Herbs, Chorizo, Garlic, Jalapeno,
Pancetta, Tomatoes, Feta, Gruyere, Cheddar,
Rock Shrimp, Smoked Salmon

Carving | Sauté Station

Prime Rib Au Jus, Honey Roasted Ham,
Italian Pasta Bar with Fresh Toppings,
Buttermilk Rolls, Horseradish Cream

Chef's Batters

French Crêpes or Waffles with Nutella,
Jams, Sugar or Chantilly Cream Blueberry
or Banana Pancakes with Vermont Maple
Syrup, Berries and Fruit Cheese Blintzes
with Blueberry Sauce

Antipasto Display

Oyster Station by Maître Ecailler Christophe,
Locally sourced Oysters, Mignonette Sauce,
Smoked Salmon, Homemade Gravlax, Pickled
Herring, Bagel Station, Shrimp Cocktail, Day
Boat Ceviche, King Crab Legs and Claws with
Cocktail Sauce, Selection of Sushi with
Condiments

Salad Bar

Farmer's Market Selection including
Mediterranean Orzo Salad, Greek
Salad, Caprese, Kale Salad and
Organic Baby Greens

Hot Selection

Moroccan Grilled Chicken, Redskin Potato
and Mascarpone Mash, Farmer's Market
Baby Vegetable Selection, Breakfast Potatoes,
Eggs Benedict, Parmesan Risotto, Seasonal
Minted Pea Soup, Applewood Bacon, Artisan
Breakfast sausages

Viennese Table

Croissants, Danishes, Pain au Chocolat,
Assorted Bagels and Assorted Artisan
Breads, Rolls, Verrines of Strawberry
Shortcake, Pannacotta, Mini Crème
Brulée, Tarts, Macaroons, Cakes, Pastries,
Fruit, Berries and Chocolate Confections

Libations

Complimentary Sparkling Wine, Mimosa
or Peach Bellini. Freshly Squeezed Juices,
Seasonal Smoothie, Artisan Coffee and
Organic Teas

Sunday, May 12, 2019 | 10:30am to 2pm
Adults \$70 | Children (Under 12) \$35

LUXE
SUNSET BLVD
HOTEL