



# OJAI VALLEY INN

## 2022 MOTHER'S DAY GRAND BUFFET

### **BREADS AND MORNING PASTRY STATION**

Assorted House Baked Muffins, Croissants and Breakfast Pastries

Breads for Toasting, Jams and Jellies

### **CHEESE AND MEZZE**

Mezze Platters of Olives, Tabbouleh and Hummus

Prosciutto di Parma Sliced to Order from our Berkel Slicer

International and Domestic Cheese Display with Dried Fruits and Nuts with Crackers, Lavash, Crostini and Pita

### **SEAFOOD AND RAW BAR**

Iced Display of Shrimp, Crab Claws, Oysters, and Seasonal Seafood Salads

Petrossian Caviar, Salmon Roe, Wasabi Caviar, and Tobiko with Traditional Garnishes and Brioche Toast

Cocktail Sauce, Lemon Wedges, Red Wine Mignonette and Crème Fraiche

Smoked Salmon with Chopped Eggs, Onions, Capers and Sliced Tomatoes

### **SALADS OF THE SEASON**

Local Baby Arugula, Fresh Berries, Feta Cheese, Toasted Marcona Almonds, Raspberry Vinaigrette

Baby Iceberg Wedge, Smoked Bacon, Pickled Red Onion, Point Reyes Bleu, Cherry Tomato

Roasted Baby Spring Carrots, Frisée, Tapenade, Quinoa, Young Garlic Vinaigrette

Pates and Terrines with Cumberland Sauce and Assorted Breads and Rolls

Create Your Own Salad with a Selection of Greens, Seasonal Toppings, Cheeses and House Made Dressings

### **WAFFLES AND PANCAKES**

Vanilla Waffles and Fluffy Pancakes Made to Order

Seasonal Accompaniments, Warm Maple Syrup, Sweetened Whipped Cream

### **OMELETS TO ORDER**

Fresh Eggs and Egg Whites Made Your Way with Selection of Breakfast Meats, Market Vegetables and Cheeses

### **PASTA BAR**

Rigatoni All'Amatriciana with Guanciale, Chili, Heirloom Tomato Sugo, and Pecorino Romano

### **THE CARVERY**

Herb Roasted Turkey with Estate Sage Gravy

Honey Glazed Ham with California Raisin Sauce

Black Pepper Crusted Smoked SRF Wagyu Brisket, Horseradish Crème Fraiche, Garlic Chimichurri

### **MAIN COURSES AND SIDE DISHES**

Egg White Frittata with Asparagus, Spinach, Sundried Tomato, Caramelized Shallots, and Goat Cheese

Applewood Smoked Bacon and Chicken Apple Sausage, Valley Style Breakfast Potatoes

Cast Iron Roasted Chicken with Aged Parmesan Polenta, Sauce Chasseur

Baja Grouper with Roasted Poblano and White Bean Ragout, Honey Lime Vinaigrette

Medley of English Peas, Fava Beans, Artichokes, and Spring Onions

Potatoes Au Gratin with Gruyere, Roasted Garlic and Fresh Thyme

### **DESSERT STATION**

Chambord Chocolate Bar, Vanilla Creme Brulee, Pistachio Brownies

Meyer Lemon Cheesecake, Strawberry Cremeux Tart, Yuzu Meringue Pie

Blueberry Panna Cotta, Milk Chocolate Earl Grey Pot du Creme

Caramelia Budino, Chocolate Covered Strawberries, Assorted Cookies

*Seatings at 10:00am and 1:00pm | \$160.00 per person; \$55.00 per child 12 and under plus tax and service charge*

*Includes Champagne, Red and White Wine, and non-alcoholic beverages*