

# MOTHER'S DAY BRUNCH

SUNDAY, MAY 12 | 9:30AM-3PM  
\$95 ADULTS · \$35 CHILDREN 10 & UNDER

## CHARCUTERIE & ARTISAN CHEESE BOARD

*cured meats, cheese variety, fruit and nut bread, honeycomb, marcona almonds*

## SLICED FRUITS, BERRIES, BRUNCH PASTRIES

*tropical fruits, dates and dried fruits, assorted muffins, glazed cinnamon rolls, butter, almond and chocolate croissants*

## SMOKED SALMON DISPLAY

*heirloom tomatoes, red onions, hot house cucumbers, capers, dill, garlic herb cream cheese and bagel chips*

## COLD CHARRED VEGETABLE PLATTER

*eggplant, squash, zucchini, bell pepper, and onions tossed in chimichurri, Parmigiano Reggiano, and lemon chili oil*

## SALAD DISPLAY

### Spring Salad

*Boston bibb, asparagus, English peas, red onions, feta cheese, creamy vinaigrette*

### Mixed Green Salad

*pecans, red onions, crumbled blue cheese, cherry tomatoes, raspberry vinaigrette*

### Caprese Salad

*heirloom tomatoes, Buffalo mozzarella, fresh basil pesto*

### Caesar Salad

*romaine, shaved Parmesan cheese, anchovies, Caesar salad dressing*

## SEAFOOD TOWER

### Cocktail Shrimp, Mussels & Oysters

*presented on a bed of ice, accompanied with mignonette, cocktail, and Tabasco sauces*

## OMELET STATION

*eggs cooked to order complemented with... diced tomatoes, red onions, sautéed wild mushrooms, jalapeños, diced smoked bacon, country ham, cheddar cheese, spinach*

## BRUNCH FAVORITES

### Fluffy French Toast

*double-cut challah bread, mixed berries, Chantilly cream, warm maple syrup*

### Brunch Potatoes O'Brien

*sautéed onions, red and yellow peppers*

### Vadouvan Cauliflower Steaks

*baba ghanoush, mint yogurt*

### Blackened Mahi Mahi

*mango pineapple relish, rice pilaf*

### Pork Sausage & Nueske's Bacon

### Plant-Based Breakfast Sausage

### Broccoli Cheddar Quiche

## CARVING BOARD

### Herb-Roasted NY Strip

*horseradish cream, au jus, warm rolls*

### Jerk Marinated Pork Loin

*drizzled with chimichurri sauce*

### Buttered Dill Salmon

*lemon beurre blanc, Israeli couscous*

## DESSERTS

*strawberry cream puffs, mini eclairs, peach and blueberry tarts with cream cheese filling, macaroons: vanilla, chocolate, coffee, pistachio, and raspberry  
chocolate covered strawberries*

**BOTTOMLESS MIMOSAS AVAILABLE FOR \$35 PER PERSON**