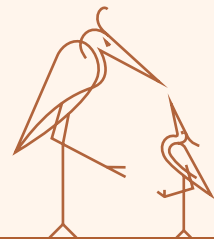


Mother's Day

BRUNCH



RAW BAR ICE SCULPTURE

Poached Shrimp | Marinated Clams and Mussels | Fresh Oysters
Cocktail Sauce | Mignonette | Fresh Lemons



FROM THE GARDEN

Selection of Local Greens
Baby Tomatoes | Cucumber | Radish | Dried Cherries | Roasted Almonds
Croutons | Parmesan | Blue Cheese | Champagne Vinaigrette | Caesar Dressing

Chardonnay Poached Beets
Whipped Goat Cheese | Pickled Grapes | Marcona Almonds | Torn Mint

Compressed Watermelon
Cucumber | Black Pepper Feta | Pickled Red Onion | Macerated Raspberry

Strawberry Gazpacho Shooter
Meyer Lemon Oil | Basil Crumb



BREAKFAST BAR / OMELET STATION

Traditional Omelet / Egg Station
French Toast Bites | Breakfast Potatoes | Bacon | Sausage | Toast + Pastries



CARVING STATION

Garlic Herb Marinated Prime Rib Chilean Salmon En Croute
Accompanied with Traditional Sauces and Dressings



KIDS PANCAKE GRIDDLE

Chocolate and Peanut Butter Chips | Blueberries | Strawberries | Bananas
Maple Syrup | Whip Cream | Caramel



SIDE STATION (BUFFET STYLE)

Whipped Potatoes
Horseradish Polenta
Charred Broccolini
Crispy Brussel Sprouts

DESSERT BAR (BUFFET/INDIVIDUAL)

Assortment of Petite Fours
Flourless Chocolate Cake
New York Cheesecake