



Mother's Day Rosé Brunch Menu

BREAKFAST CORNER

APPLEWOOD SMOKED BACON, PORK SAUSAGE, CHICKEN APPLE SAUSAGE
ROASTED BREAKFAST POTATOES WITH BELL PEPPERS, CAJUN SEASONING
FLUFFY SCRAMBLE EGGS WITH CRÈME FRAICHE, CHIVES
BRIOCHE FRENCH TOAST WITH BLUEBERIES, WARM MAPLE SYRUP, WHIP BUTTER

OMELET STATION

EGG WHITES, AND CAGE FREE EGGS, ONIONS, HAM, BAY SHRIMP, MUSHROOMS, SPINACH,
BELL PEPPERS, TOMATOES, SALSA ROJA, PICO DE GALLO, SWISS CHEESE, MOZZARELLA,
CHEDDAR

SMOKED SALMON

SANTA BARBARA CAMBRIDGE SMOKED SALMON
FRESHLY BAKED BAGELS, CREAM CHEESE, CAPERS, HARD BOILED EGGS, DICED RED ONIONS

BREAKFAST PASTRY SELECTION

BANANA NUT BREAD, CRANBERRY NUT BREAD, ASSORTED MINI DANISHES, SCONES,
LEMON CURD, PRESERVES, FRUIT DANISH

LIGHT AND HEALTHY

ASSORTED SLICED ORGANIC FRUIT AND BERRIES
ORGANIC YOGURT
ASSORTED FRESHLY SQUEEZED JUICES

ANTIPASTO & CHEESE DISPLAY

BANON, MORBIER, ROQUEFORT, TRIPLE BRIE CREAM, TALEGGIO, PORT L'EVEQUE AND
STILTON CHEESE
ASSORTED FRUIT CHUTNEY, CARAMELIZED PECAN NUTS, FRESH FRUIT
LAVOSH, TOASTED CROSTINI, BREADSTICKS,
CURED MEAT AND HOUSE-MADE CHARCUTERIE
ASSORTED OLIVES
GRILLED VEGETABLE PLATTER

HOUSE-MADE SUSHI

ASSORTED ROLLS, CALIFORNIA, SPICY TUNA, VEGETARIAN
SOY SAUCE, PICKLED GINGER, WASABI



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FARMERS MARKET CORNER

ASSORTED ORGANIC SALADS: MIX GREEN, BABY ICEBERG, ARUGULA

ASSORTED TOPPINGS: CHERRY TOMATO, SLICE MUSHROOM, CUCUMBER, CROUTONS,
CAMELIZED PECAN, FETA, GOAT CHEESE, QUINOA, SHREDDED CARROTS, DICED APPLE,
CRUMBLE BLUE CHEESE, ROASTED BEETS, HARICOT VERTS

ASSORTED DRESSINGS: HOUSE-MADE RANCH, BASIL BALSAMIC, CITRUS VINAIGRETTE

TRADITIONAL CAESAR SALAD WITH HERB CROUTON AND PARMESAN CHEESE

PLATTER OF SLICE HEIRLOOM TOMATO, MOZZARELLA, AGED BALSAMIC, OLIVE OIL AND
FRESH BASIL

RAW BAR

POACHED JUMBO SHRIMP

OYSTERS ON THE HALF SHELL

SNOW COCKTAIL CRAB CLAW

COCKTAIL SAUCE, LEMONS, MIGNONETTE SAUCE
HORSERADISH

CARVING STATION

PRIME RIB OF BEEF AU JUS, CREAMY HORSERADISH SAUCE

CARVING OF SALOM, TZATZIKI, FENNEL AND TOMATO SLAW

BUTTERMILK WHIPPED POTATOES

HOT ENTRÉES

HOUSE-MADE ORECCHIETTE PASTA, TOSSED IN A CREAMY MOREL SAUCE, ASPARAGUS,
GREEN PEAS, AGED PARMIGIANO REGGIANO

PARMESAN AND LEMON RISOTTO, ROASTED SPRING VEGETABLES IN PESTO

ASSORTED SPRING VEGETABLES, OREGANO OIL, AGED BALSAMIC GLAZE

DESSERT

ASSORTMENT OF MINI PASTRIES, PIES, ENTREMETS, AND MINI DESERT BITES

CHILDREN'S BUFFET

BREAKFAST CORNER

MAC AND CHEESE

CHEESE PIZZA

CRISPY CHICKEN TENDERS

TATER TOTS