



Mother's Day Champagne Brunch

Sunday, May 13, 2012

11:00am – 2:00pm

fresh seasonal fruit display
artisanal cheese display with toasted baguettes and bagel chips, dried fruits, candied pistachios,
sliced smoked salmon and crème fraiche
chef's omelet station featuring fluffy farm fresh omelets or eggs made to order
traditional eggs benedict
brioche french toast served with a fruit compote and vermont maple syrup
apple wood smoked bacon
pork sausage links
red bliss breakfast potatoes
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hand rolled sushi
mexican white shrimp with spicy cocktail sauce
royal red shrimp ceviche
east coast oysters on the half shell
steamed P.E.I. mussels in a spicy tomato broth finished with fried cilantro
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mozzarella and tomato caprese
antipasto platters with italian meats and seasoned olives
panzanella salad with a balsamic reduction and crumbled feta
tuna nicoise salad, haricot verts and field greens with a white balsamic vinaigrette
watercress and arugula salad with candied pecans, granny smith apples in a champagne vinaigrette
creamy bleu cheese caesar salad with grilled garlic croutons and radicchio
whipped avocado with traditional accomplishments
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grilled petite chicken breasts with marinated artichoke bottoms topped with a lemon caper sauce
virginia baked ham with star anise and pineapple glaze
cavatelli carbonara with wild mushrooms and spring peas in a truffle oil
garlic and herb roasted beef with madeira jus accompanied by glazed baby carrots
cedar plank seared atlantic salmon with mango relish
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chef's dessert selection including mini apple tart tartins, the AQUA kit-kat and smore

\$45.95 ~ adults / \$14.95 ~ kids 12 and under

7627 Courtney Campbell Causeway, Tampa, Florida 33607 ~ Lobby Level of The Westin Tampa Bay ~ 813.675.8700