

MOTHER'S DAY BRUNCH

ENTICE

SEAFOOD CHOWDER
SEAFOOD SALAD
POTATO SALAD
with truffle oil
FRESH FRUIT DISPLAY
ANTIPASTI, CRUDITES, HUMMUS, TAPENDES
with assorted breads and naan bread
STRAWBERRY AND CANDIED PECAN SALAD
QUINOA SALAD
with beans and corn
HEIRLOOM TOMATO AND TRUFFLE BURRATA
with basil
BABY KALE SALAD
with a house made lemon vinaigrette

May 13th, 2018 | 10am – 3pm
adults \$52 | children (ages 3-12) \$22
bottomless champagne buffet \$62

SAVOUR

ESPRESSO RUBBED BEEF TENDERLOIN
with an espresso demi
BAKED SOLE ROULADE
with a limoncello cream
RACK OF LAMB
with a mint demi
CAVRVED TURKEY BREAST
with a cranberry jus
MUSTARD CRUSTED PORK TENDERLOIN
with garlic cream and bread pudding
SPINACH AND FETA CHICKEN

ENHANCEMENTS

FRESH SEAFOOD DISPLAY
crab claws, shrimp cocktail, smoked salmon, smoked trout, ahi seaweed salad, smoked scallops
STEAMED MARISKING CRAB LEGS
MADE TO ORDER SUSHI
RISOTTO AND PASTA STATION
WAFFLES
LEMON RICOTTA PANCAKES
EGGS AND OMELET STATION
EGGS BENEDICT
FRENCH HAM AND BACON QUICHE
EGG WHITE FRITTATAS
with spinach and peppers
SMOKED BACON AND CHICKEN APPLE SAUSAGES
PAPRIKA AND GARLIC ROASTED POTATOS
ROASTED VEGETABLES

FINALE

CHEF ELVIA'S ASSORTMENT OF PASTRIES

