

Copperleaf

Restaurant & Bar

Mother's Day Brunch

Sunday, May 12, 2024

\$95 Adults

\$35 Children Ages 12 & Under

Breakfast Buffet

Chef Prepared Omelets to Order
Apple Dumpling, Caramel Sauce
Scrambled Mad Hatcher Eggs, Applewood Smoked Bacon & Maple Link Breakfast Sausage
Butter Croissants, Muffins, Breakfast Pastries
Homemade Granola and Yogurt "Parfaits"
Seasonal Fruit & Berries
Rosemary Fingerling Potatoes

Seafood & Shellfish Bar

Smoked Trout, Gulf Prawns, Oysters, Snow Crab Claws
Remoulade, Cocktail Sauce, Mignonette, and Fresh Lemon

Royal City Ranch Prime Rib

Prime Rib of Beef, English Thyme Jus, Horseradish Crème

Cured Meat & Artisan Cheese Grazing Station

Local and Imported Cured Meats, Pate & Artisan Cheese
Seasonal Fruits, Mostarda, Pickled Vegetables, Macrina Olive Cracker

Chef Pasta Station

Featuring three sauces, seasonal accouterments

Spring Favorites

Roasted Broccolini, Golden Raisins, Hazelnut, Preserved Lemon
Romaine Hearts, Genoa Salami, Pickled Peppers, Cherry Tomatoes, Feta, Oregano Vinaigrette
Baby Spinach, Blue Cheese, Pecans, Strawberry, Pickled Red Onion, White Balsamic Vinaigrette
Pannang Curry, Squash, Romanesco, Sweet Peppers, Yam, Jasmine Rice
Wild King Salmon, Coriander Crusted, Sauce Verge
Grilled Chicken Breast, Mustard Sauce, Roasted Mushroom
Grilled Yakima Asparagus
Pommes Robuchon

Grand Dessert Buffet

Chef's Selection of Assorted Cakes, Strawberry & Chocolate Mousse Cups, Bakery Fresh Cookies

