

Mother's Day Brunch

Sunday, May 11, 2025 \$120 Adults \$35 Children Ages 12 & Under

Breakfast Buffet

Chef Prepared Omelets and Scrambles to Order
Applewood Smoked Bacon
Rosemary Chicken Breakfast Sausage
Bananas Foster Bread Pudding
White Corn Arepa "Benedict", House Smoked Pork Loin, Sauteed Spinach, Poblano-Hibiscus Crema
Rosemary and Sea Salt Roasted Fingerling Potatoes
Muffins, Breakfast Pastries
Homemade Granola and Yogurt Parfaits

Seafood & Shellfish Bar

Smoked Salmon, Tuna Poke, Snow Crab Claws, Poached Wild Prawns, Fresh Shucked Oysters, Pickled Spring Vegetables, Cajun Remoulade, Cocktail Sauce, Mignonette, Fresh Lemon

Chef Carving Station

Beef Wellington, Mushroom Duxelles, Prosciutto, Sauce Bordelaise

Cured Meat & Artisan Cheese Grazing Station

Selection of Cured Meats & Artisan Cheeses Fresh & Grilled Vegetables & Spreads, Seasonal Fruit Platter, Jams, House-made Focaccia & Crackers

Spring Favorites

Roasted Broccolini, Golden Raisins, Toasted Pine Nuts, Parmesan, Preserved Lemon Vinaigrette Baby Lettuces, Cucumbers, Red Onion, Pickled Peppers, Cherry Tomatoes, Feta, Herb Vinaigrette Baby Spinach & Arugula, Blue Cheese, Pecans, Strawberry, Pickled Red Onion Sherry Vinaigrette Wild King Salmon, Coriander Crusted, Sauce Verge Grilled Chicken Breast, Caper Butter Sauce, Braised Greens Grilled Yakima Asparagus, Bearnaise Sauce Spring Vegetable Ratatouille

Grand Dessert Buffet

Chef's Selection of Assorted Cakes, Creme Brulee, Macarons, Chocolate Mousse Cups, Bakery Fresh Cookies

Happy Mother's Day!