



Mother's day

BRUNCH

BREAKFAST SELECTIONS

Chef attended Omelet Station

Hickory Smoked Bacon, and Sage Pork Sausage

Roasted Yukon Gold Potato with Caramelized Cippolini Onions

Brioche French Toast with Vermont Maple Syrup

Assorted Danish, Muffins, Croissants and Pound Cakes

Sliced Fresh Fruit, Cantaloupe, Pineapple and Watermelon

Smoked Salmon with Traditional Condiments and Bagels

WARM SELECTIONS

Roasted Red Pepper and Carrot Soup

Banana and Walnut Pancake Tart

Grilled Swordfish Preserved Lemon Buerre Blanc and Fennel

Roasted Heirloom Vegetables- Baby Carrot, Patty Pan, Baby Zucchini, Petite Green Beans

CARVING

Roasted Pork loin with Pommery Mustard and Brown Sugar

Roasted Striploin with Merlot Mushroom Demi-Glace

Horseradish Cream

DESSERTS

Warm Fruit Cobbler, Carrot Cake, Chocolate Cake, Cheesecake, Cannoli, Cream Puffs, Lemon Bars, Assorted Cookies

\$42 / PER ADULT

\$21 / PER CHILD

4 & UNDER - COMPLIMENTARY

EXECUTIVE CHEF: MATT ANDREW