

MOTHER'S DAY BRUNCH

CONTINENTAL BREAKFAST TABLE

Array of Freshly Baked Muffins, Danish and Croissants
Sliced and Whole Seasonal Fruit with Berries
House Made Granola
Steel Cut Oatmeal
Kale and Pineapple Smoothie

LOCAL SEAFOOD

Poached Shrimp, Crab Claws, Tomato Chutney
Smoked Salmon, Maple Candied Salmon
Sushi Station, Wasabi, Pickled Ginger

SALADS

Caesar Salad, Focaccia Crotons, Parmesan
Arugula Salad, Charred Lemon Vinaigrette
Cured Artisan Meats, Olives, Mustards
International and Domestic Cheeses
Crackers & French Baguette

ENTRÉES

Chef Carved Prime Rib, Cracked Pepper Jus
Seared Salmon, Lemon Beurre Blanc, Peas
Baked Tortellini, Spinach, Sundried Tomato
Fresh Rolls and Butter

THE EGG STATION

Eggs Benedict Station, Smoked Salmon, Canadian Back Bacon, Avocado
Asparagus Goat Cheese Quiche and Quiche Lorraine
Buttermilk Pancakes, Maple Syrup
Crispy Breakfast Potatoes, Chives
Classic Eggs Benedict, Hollandaise Sauce
Smoked Bacon, Country Sausage
Belgian Waffles, Fruit Compote, Whipped Cream

DESSERTS

Miniature French Pastries
Lemon Crème Brûlée
Chocolate Choux
Mango Panna Cotta
Pavlova, Passion Fruit, Strawberry

\$52 per person

\$15 per child (age 5 – 12) Under 5 free