



MOTHER'S DAY BRUNCH

\$59 Per Person (*excluding tax & gratuity*)

STARTERS

HEIRLOOM TOMATO & ROASTED RED PEPPER BISQUE (V)
Chive Oil | Parmesan Croutons

LITTLE LEAF FARMS GREEN SALAD (GF, V)
Cucumber | Shaved Carrots | Radish | Tomatoes | Goat Cheese | White Balsamic Vinaigrette

CHARCUTERIE & CHEESE DISPLAY
Local & Imported Meats and Cheeses | Pickles | Crostini | Pepper Jelly
| Country Olives

FRESH FRUIT & BERRY DISPLAY (GF, V)
Honeydew | Pineapple | Cantaloupe | Seasonal Berries | Honey Yogurt

MAINS

CHEF-ATTENDED OMELETTE STATION
Seasonal Vegetables | Assorted Breakfast Meats | Baby Spinach | Artisan Cheeses

PEPPERCORN CRUSTED PRIME RIB* (GF)
Rosemary and Garlic Jus | Horseradish Aioli

CHICKEN MARSALA
Prosciutto | Wild Mushrooms | Caramelized Onion | Garlic | Marsala Cream Sauce

SWORDFISH MILANAISE
Herb Crusted Swordfish | Pomodoro Sauce | Fresh Basil

CACIO E PEPE (GF)
Spaghetti | Beurre Monte | Cracked Pepper | Parmesan Reggiano | Fresh Parsley

Seasonal Roasted Vegetables (GF, VG)
Chimichurri Roasted Potatoes (GF, VG)
Maple-Chili Roasted Carrots (GF, VG)
Grilled Asparagus with Lemon Vinaigrette (GF, VG)
Mini Croissant Sandwiches

CONFECTIONS

Strawberry Cheesecake | Blueberry Pound Cake | Dark Chocolate Mousse
Assorted Pastries and Breakfast Breads

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*