

Mother's Day Brunch

SUNDAY, MAY 11TH | 11:00 AM - 3:00 PM | CRYSTAL BALLROOM

\$78++ (13+), \$40++ (6-12), \$30++ (2-5)

HARVEST SALAD

Mixed greens, Clementine segments, local goat cheese, candied walnuts, maple Dijon vinaigrette.

WARM LILLE COULOMMIERS

Applewood smoked bacon topped with maple glaze, served with lavash bread

SEASONAL FRUIT DISPLAY

EGGS BENEDICT

Smoked salmon with saffron hollandaise.

CHORIZO TART

SOUP STATION

— Roasted bell pepper and heirloom tomato bisque, served with ciabatta and whipped local goat cheese.

— New England clam chowder, served with oyster crackers.

MEDITERRANEAN STATION

Assorted hummus: chickpea, black bean, and pistachio. Baba ghanoush, marinated artichoke hearts, assorted flatbreads.

BALTIC STATION

Smoked fish: salmon, trout, and whitefish. Served with bagels, toast, cucumber dill cream, tomatoes, capers, steamed eggs, and cream cheese.

CITRUS-POACHED U10 WILD SHRIMP ON ICE

Served with cocktail sauce.

BAKED WILD COD

With chanterelle mushrooms and beurre monté.

PRIME RIB CARVING STATION

Served with Parker House rolls, Bordelaise sauce, horseradish cream, and confit vegetables.

HERB-CRUSTED AIRLINE CHICKEN

SIDES

— Smashed Yukon Gold potatoes with roasted garlic and cultured butter.

— Roasted squash and maple-glazed baby carrots.

ASSORTED DESSERTS, PASTRIES, AND PIES