



Mother's Day Brunch

\$65 Per Person (*excluding tax & gratuity*)

STARTERS

CARAMELIZED ONION BROCCOLI CHEDDAR BISQUE (V)

Smoked Cheddar | Aged Parmesan

LITTLE LEAF FARMS GREEN SALAD (GF, V)

English 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

JUMBO SHRIMP COCKTAIL

House-Made Harissa Cocktail Sauce | Horseradish-Dill Aioli

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

MUSHROOM FLORENTINE QUICHE (V)

Aged Parmesan | Roasted Garlic | Baby Spinach | Pastry Crust

PAN-ROASTED GULF OF MAINE SALMON

Creamed Farro | Baby Arugula | Balsamic Glaze

Seasonal Roasted Vegetables (GF, VG)

Spiced Crispy Potatoes (GF, VG)

Maple-Chili Roasted Carrots (GF, VG)

Grilled Asparagus with Lemon Vinaigrette (GF, VG)

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.*