

# RAVELLO

## Mother's Day Brunch Menu

May 12, 2019  
11 a.m. – 3 p.m.

\$64.95++ per adult  
\$24.95++ per child (12 & under)  
*(Subject to tax and service fees)*

### COLD DISPLAYS

Berries, Melons & Yogurt

Deviled Eggs  
*Classic & Pimento Cheese*

Antipasto Display  
*Assortment of Cured Meats, Artisanal Cheese, Giardiniera, Mustards & Jams*

Vegetable Crudité  
*White Bean-Roasted Pepper Hummus, Lemon-Basil Aioli*

Seasonal Shellfish Display  
*Cocktail Sauce, Drawn Butter, Remoulade & Lemon*

Caprese Tart  
*Goat Cheese, Basil, Balsamic*

Smoked Salmon Tart  
*Herbed Cheese, Red Onion, Capers, Tarragon*

Farro Salad  
*Strawberry, Roasted Shallots, Feta, Radish, Endive, Vinaigrette*

Tea Sandwiches  
*Chicken Salad; Fig, Ham & Gouda; Cucumber-Watercress*

Salad Fixings  
*Arugula, Kale, Chopped Romaine, Jewel Box Tomato, Radish, Cucumber, Marinated Artichokes, Candied Pecan, Blue Cheese, Parmigiano-Reggiano, Ranch, Caesar or Vinaigrette Dressing*

## ENTREES AND SIDES

### Baked Ziti

*Bolognese, Fresh Mozzarella, Basil*

### Spice-Roasted Chicken

*Cumin, Coriander, Fennel*

### Seared Salmon

*Hollandaise, Wilted Spinach*

### Roasted Carrots

*Harissa, Sunflower Seeds, Maple*

### Smashed Potato Carbonara

*Pancetta, Egg, Parmigiano-Reggiano, Black Pepper*

### Roasted Broccoli

*Chilis, Goat Feta, Lemon*

### Wild Rice Pilaf

*Asparagus, Dried Apricot, Walnuts*

### Grilled Vegetables

*Herb Vinaigrette*

## ATTENDANT STATIONS

### Fennel-Crusted Ribeye

*Chianti Jus, Horseradish Sauce*

### Build-Your-Own Omelet

*Ham, Bacon, Mushroom, Spinach, Tomato, Bell Peppers, Cheddar, Swiss*

## SWEETS

Chocolate Crèmeux with Amarena Cherries and Chantilly Cream

Red Velvet, Chocolate and Pistachio Macarons

Lemon Buttermilk Chess Tartlet

Coconut Cake

Jack Daniels Pecan Tartlet

Mango Passionfruit Verrine

Strawberry and Raspberry Shortcake

Chocolate Hazelnut Crunch Terrine

*Regular & Decaffeinated Coffee, Hot Tea, Milk and Assorted Freshly Squeezed Juices*