



Mother's Day Sunday, May 13th 2018

seating from 12:00pm to 4:00pm
\$79 per adult- \$39 per child, 5 to 12 years
exclusive of tax and gratuity— reservations required

Beverages

Mimosas, prosecco and orange juice
Non-Alcoholic, soda, tea, juice and coffee

Seafood

Oysters, mignonette
Snow Crab Claws, bacardi cocktail sauce
Split King Crab Legs, joe's mustard sauce
Jumbo Shrimp, mustard sauce
Smoked Salmon, capers, egg, red onions and tomatoes
Hickory Smoked Local Fish, whitefish and mahi mahi
Artisan Breads, Crostini's, Mini Bagels and Cream Cheese

Antipasti Bar

Domestic Artisanal Meats, genoa salami, hot capicola, prosciutto di parma, sopresatta
Artisan Cheeses, georgia smoked gouda, humboldt fog, truffe tremor, tillamook 10 year cheddar and reggiano cheese
Toppings, giant caper berries, pickled vegetables, grilled scallions, jams and jellies

Soup

Potato Leek, pepper bacon and crispy onions

Fruits and Greens

Farm Greens, tomatoes, candied walnuts, cucumber, dried cherries, roasted squash, cilantro vinaigrette
Kale & Quinoa, ruby red grapefruit, almonds, currant, chick peas, red onions, citrus vinaigrette
Fresh Mozzarella & Tomato, baby arugula, aged balsamic drizzle
Oil Cured Artichokes, vidalia onions, tomatoes and extra virgin olive
Seasonal Fresh Fruit, lavender agave yogurt sauce

Hot Items

Smoked Bacon
Chicken Apple Sausage
Yukon Potatoes, tomatoes and spinach
Cheese Blintzes, blueberry compote and crème fraiche
Tangle Wood Farms Chicken, creamed leeks and saffron potatoes
Lemon Sole, lobster cream and crispy dumplings
Seafood Paella, shrimp mussels clams and chorizo
Vegetable Medley, asparagus, sunburst, carrots and 24hour tomatoes

Carved

Whole Roasted Turkey, giblet gravy, cranberry relish, and wild mushroom bread dressing
Prime Rib of Beef, wild mushroom demi and horseradish cream

Omelets

Crafted to Order

Toppings, cheddar cheese, ham, green onions, bell peppers, pico de gallo, spinach, blue cheese, mushrooms, tomatoes, bacon, sausage, artisan hot sauces

Waffle and French toast Station

Traditional Waffles

Dulce de Leche French Toast

Sweet Cream and Strawberry French Toast on Brioche

Toppings, bananas foster, candied pecans, assorted berries, chocolate chips, whipped cream, butter and syrup

Kids Buffet

Chicken Fingers, bbq sauce and honey mustard

Mac-n-Cheese

Tater Tots

Sweets

Chocolate Fountain, pretzels, cubed pineapple and strawberries, marshmallows and graham crackers

Key Lime Squares

Lemon-Mascarpone Meringue Tarts

Raspberry-Dark Chocolate Mousse Cake

Tres Leches

Espresso "Mud Cake"

Hazelnut Chocolate Flourless Torte

Rice Pudding Martinis

Chocolate Caramel Squares

Dulce de Leche Cheesecake