



Mother's Day Brunch Menu

SUNDAY, MAY 12, 2019

Soup and Salad

SHRIMP AND CORN CHOWER

WATERMELON AND RADISH SALAD

Pickled Watermelon Rind | Watermelon | Radish | Feta | Mint | Arugula

CAPRESE SALAD

Toy Box Heirloom Tomatoes | E.V.O.O | Balsamic Glaze

CAESAR SALAD

Crisp Romaine Hearts | Focaccia Croutons | Parmesan Cheese | Creamy Caesar Dressing



Breakfast Favorites

CORNED BEEF HASH

NORTH COUNTRY APPLE SMOKED BACON AND PORK SAUSAGE

BELGIAN WAFFLES

Berry Bar | Whipped Cream | Maple Syrup

OSCAR "BENEDICT"

Poached Egg | Crab | Asparagus | Lemon Hollandaise | English Muffin

OMELET STATION *Chef-Attended*

Variety of Fresh Cut Vegetables | Meats | Cheeses

DUCK TRAP RIVER FARM SMOKED SALMON, MAINE

Mini Bagels | Chopped Egg | Red Onion | Capers | Whipped Cream Cheese

PASTRIES, CROISSANTS, CINNAMON ROLLS, COFFEE CAKES, MUFFINS, DANISH, DONUT WALL

FRESH SEASONAL FRUIT DISPLAY

FRESH JUICE AND SMOOTHIE BAR



From the Carving Board

C.A.B. SLOW ROASTED PRIME RIB AU JUS

Horseradish Sour Cream

HERB-ROASTED TURKEY BREAST

Garden Herb Gravy | Cranberry Sauce



Main Course

SCOTTISH SALMON FILLET

Lobster and Corn Succotash

HADDOCK PICCATA

Lemon | Capers | Herbs | Tomato | E.V.O.O

CHICKEN AND DUMPLINGS

Chicken Confit | Ricotta Dumplings | Spring Vegetable Bouquet

MUSHROOM RAVIOLI

Wild Mushroom Sherry Cream



Accents

POTATO TRIO

Purple | Sweet | Yukon Fingerling

RICE PILAF

Bell Peppers | Spanish Onion

CARNIVAL CAULIFLOWER

Buttered | Roasted

SUMMER VEGETABLE MEDLEY

Spring Peas | Asparagus | Rainbow Carrots | Baby Squash



Dessert

DECADENT DESSERT DISPLAY

Assortment of Individual Sweet Treats

RHUBARB STRAWBERRY CRISP

Vanilla Ice Cream