



# Mothers Day BRUNCH

## Carving Station

CITRUS & HERB ROASTED PRIME SIRLOIN - carved to order  
spring chimichurri, pink peppercorn jus

SLOW-ROASTED HONEY-LAVENDER GLAZED HAM  
whole-grain mustard cream, pineapple relish

## Breakfast Station

OMELET STATION - made to order  
farm-fresh eggs, selection of seasonal vegetables,  
cheeses, breakfast meats

SCRAMBLED EGGS - chives

APPLEWOOD SMOKED BACON & SAUSAGE LINKS

O'BRIEN BREAKFAST POTATOES  
roasted potatoes with peppers, onions, herbs

WAFFLE STATION  
maple syrup, berries, whipped butter, assorted toppings

LOBSTER BENEDICT  
butter-poached lobster, toasted English muffins, soft-  
poached eggs, wilted spinach, hollandaise, fresh chives

## Specialty Stations

CHILLED SEAFOOD DISPLAY  
shrimp, crab legs, classic cocktail sauce, citrus, lemon

MEAT & CHEESE GRAZING STATION  
curated selection of artisan cheeses, cured meats,  
crackers, fruit, accompaniments

BUILD-YOUR-OWN PASTA STATION  
Chef-tossed pasta, rotating sauces, seasonal vegetables,  
fresh herbs, parmesan

## Salad Stations

SPRING PEA & BURRATA SALAD  
sweet spring peas, creamy burrata, fresh mint, lemon  
vinaigrette, chili oil drizzle

LEMON ORZO PRIMAVERA  
orzo pasta, shaved asparagus, english peas, blistered  
cherry tomatoes, fresh dill, lemon zest, feta

TUSCAN TOMATO CAPRESE  
ripe tomatoes, fresh mozzarella, torn basil,  
extra-virgin olive oil, sea salt, cracked black pepper

BABY GEM CAESAR SALAD  
baby gem lettuce, classic caesar dressing, shaved  
parmesan, toasted garlic breadcrumbs, black pepper

FRESH FRUIT DISPLAY  
colorful selection of seasonal fruits

## Kids Table

MINI BURGER SLIDERS & FRIES

## Sweet Tooth

GRAZING TABLE  
assortment of mini desserts, pastries, sweet bites

## The Details

**SUNDAY, MAY 10**

9:30-11:30AM & 12:30-2:30PM

\$75++ ADULT (11+) | \$35++ CHILD (4-10)

add Mimosas & Bloody Mary's +\$20

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