

Mother's Day Sunday, May 12th

CARVED SALMON EN CROUTE WITH SCALLOP SAFFRON MOUSSE & DILL AIOLI

CARVED PRIME RIB JUS LIÉ WITH HORSERADISH SAUCE

TURKEY NIÇOISE

BREAKFAST SAUSAGE & APPLEWOOD SMOKED BACON

OMELETS & WAFFLES MADE TO ORDER

CLASSIC EGGS BENEDICT WITH HOLLANDAISE SAUCE

AU GRATIN POTATOES

STEAMED SUMMER VEGETABLE MEDLEY

GRILLED PINEAPPLE AND SPICED PORK BELLY FRIED RICE

QUICHE FLORENTINE & LORRAINE

SEASONAL FRESH FRUIT DISPLAY

MELON AND PROSCIUTTO

IMPORTED AND DOMESTIC CHEESE DISPLAY

BEEF CARPACCIO

BAKED BRIE EN CROUTE WITH HUCKLEBERRY JALAPENO JAM

SMOKED SALMON AND SMOKED TROUT DISPLAY

CEVICHE

ITALIAN SALAD WITH WHITE BALSAMIC

CHICKEN AND CHILI LIME SALAD

ISRAELI COUS COUS PRIMAVERA

KALE SALAD WITH BUTTERNUT SQUASH, CANDIED PECANS, GOAT CHEESE,
CRAISINS, CIDER VINAIGRETTE

HUMMUS AND BABA GANOUSH PLATTER WITH CURRIED NAAN

GRILLED VEGETABLE DISPLAY

HEIRLOOM CHERRY TOMATO BOCCONCINI CAPRESE

CHILLED MUSSELS "DIABLO"

HOUSE MADE BREADS, MUFFINS, & PASTRIES

DELICIOUS DESSERT BUFFET
INCLUDING WARM HOUSE MADE CINNAMON DONUTS

Seatings: 11-11:30am & 1:15-1:45pm

Adult \$60⁺⁺ | Child 6-12 \$28⁺⁺ | 5 & Under Free

Reservations 307.733.1005 x 1

