



MOTHER'S DAY BRUNCH

SOUP | SALADS | CHARCUTERIE

Roasted Tomato Soup | Basil Croutons
Caesar Salad | Romaine Hearts | White Anchovy | Aged Parmesan | Garlic Croutons
Heirloom Greens | Cherry Tomatoes | Carrots | Cucumber | Radish | Artisan Dressings
Quinoa-Couscous Salad | Cucumber | Radish | Olives | Fresh Herbs | Lemon Vinaigrette
Caprese Salad | Heirloom Cherry Tomatoes | Ciliegine Mozzarella | Basil Pesto
Red Bliss Potato Salad | Herbs | Celery | Bacon | Whole Grain Mustard Aioli
Local Cured Meats | Artisan Cheeses | Grilled Artichokes | Fruit Compote | Confit of Tomatoes
Marinated Olives | House-Made Pickled Vegetable | Montage Hearth Breads

CHILLED SEAFOOD

Blue Crab Salad | Jumbo Prawns | Pacific Oysters | Mignonette | Cocktail Sauce

CHEF'S STATION

"Steak & Cheese" Braised Short Rib | Sweet Peppers | Onions | Sauce Mornay

MAIN COURSES

Eggs Benedict Florentine | Poached Eggs | Spinach | Tomato | English Muffin | Hollandaise
Corn Flake Crusted Brioche French Toast | Fresh Berries | Vermont Maple Syrup
Pan-Roasted Salmon | Wilted Summer Greens | Cipollini Onions

THE CARVERY

Peppercorn Crusted Beef Tenderloin | Horseradish Cream
Artisan Sausage Skewers

ACCOMPANIMENTS

Sautéed Asparagus | Capers | Lemon Butter
Roasted Cauliflower | Paprika Lime
Organic Roasted Vegetables

KIDS CORNER

Vegetable Crudité | Buttermilk Ranch
Mini Corn Dogs | Honey Mustard
Chicken Tenders | Traditional Accompaniments
Mac & Cheese
Fruit Skewers

DESSERT

Berry and Lemon Tarts | Yogurt Meringue
Rhubarb Pâte de Fruit | Vanilla Sugar
Apricot and Strawberry Pavlova | Basil Curd
Dark Chocolate Almond Rocher | Bitter Cocoa Sablé
Coconut Lime Pound Cake | White Rum Glaze
Raspberry Rose Tea Macarons
Madeleines with White Chocolate and Wildflower
Caramelized Milk Chocolate Éclair | Banana Caramel
Russian Tea Cookies
Chocolate Dipped Strawberries

ADULTS \$65

CHILDREN \$30