



## *Mother's Day Brunch Menu 2019*

*California Field Greens with our Signature Dressings  
Traditional Caesar Salad  
Chefs Selection of Four Composed Salads*

*Raw Vegetable Crudités with Herbed Crème Dip  
Local and European Charcuterie Platter with Gourmet Mustards  
Chefs Selection of Hors d'oeuvres*

*Import & Domestic Cheese Board with Crackers  
Fresh Sliced Seasonal Fruit & Berries  
Selection of Poached, Smoked and Cured Fish  
Shellfish Display featuring Crab Legs, Poached Shrimp*

*Carved Prime Rib Pan Au Jus (GF)  
Honey Dijon and Masala Glazed Pork Loin (GF)  
Grilled Chicken Breast Sundried Tomato Compound Butter (GF)  
Coquille St Jacques*

*Chef's Design Your Own Omelette Station  
Traditional Eggs Benedict & Smoked Salmon Eggs Benedict, Sauce Hollandaise  
Scrambled Countryside Eggs (GF) & Potato Patties  
Strip Bacon, and Traditional Pork Sausages  
Banana Bread French toast and Buttermilk Waffles*

*Bakers Selection of Sweet and Savory Pastries  
Our Pastry Chefs Assortment of Homemade Cakes, Flans, Mousses, Custards, Warm Dessert,  
Tartlets, Individual & Celiac Friendly Desserts*

*Fresh Fruit Juices  
100% Arabica Regular & Decaffeinated Coffee  
Artisan Herbal Teas*