



kitchen | bar

2010 Mothers Day Brunch

Salads

Field Greens, Baby Spinach and Romaine Lettuce
Carrots, Cucumbers, Tomatoes, Black Olives, Blue Cheese and Goat Cheese
Assorted Dressings

Artichoke, Fava Bean and Heirloom Tomato Salad

Valencia Orange, Fig and Walnut Salad

Fingerling Potatoes and French Beans with Grain Mustard Dressing

Raw Bar

Shrimp, Oysters, Clams and Crab Legs
Mignonette and Cocktail Sauces, Lemons and Tabasco

Soup

Split Pea with Smoked Bacon

Vidalia Onion & Sherry

Carving Station

Roasted Prime Rib of Beef with Horseradish Sauce and Dijon Mustard

Roasted Tom Turkey with Preserved Lemons and Rosemary

Cedar Plank Roasted Salmon with Cucumber Dill Relish

Brioche Rolls and Pita Bread

Accompaniments

Garlic Mashed Potatoes

Red Skin Potatoes with Garlic and Parsley

Asparagus with Wild Mushrooms

Squash Batons with Fresh Herbs

Desserts

Warm Chocolate Soufflés with Crème Anglaise

Pistachio & Vanilla Bean Crème Brulle

Strawberry and Rhubarb Tart

Apple Streusel Cheesecake

Breakfast Items Available From the Kitchen

Breakfast Potatoes, Bacon, Sausage, Fluffy Scrambled Eggs, Pancakes,
Belgian Waffles, Made to Order Omelets and Eggs Benedict

\$39 for ages 13 and up

\$18 for ages 4-12

Free for children age 3 and younger