

Mother's Day Brunch

FOR THOSE WE CELEBRATE MOST

Adults \$125 • Kids 6-13 \$65 • + Service Charge & Tax

Breads & Viennoiserie

CROISSANTS, SEASONAL MUFFINS,
DANISHES, SCONES, BAGELS AND
ARTISANAL TOAST

*Served with cultured butter, lemon curd,
house made preserves, and honey*

Breakfast Preparations

SOFT SCRAMBLED EGGS, EGGS BENEDICT,
PROVENÇAL VEGETABLE QUICHE

Breakfast Meats

SMOKED BACON, TURKEY BACON,
PORK SAUSAGE, CHICKEN APPLE SAUSAGE,
PLANT BASED SAUSAGE, CORNED BEEF HASH

Potatoes

GOLDEN HASH BROWNS

From the Griddle

MINI WAFFLES
BUTTERMILK PANCAKES
LEMON RICOTTA PANCAKES

*Accompaniments: Warm Maple Syrup, Chantilly Cream,
Chocolate, Toasted Almonds, Nutella,
Seasonal Fruits and Berries*

Charcuterie & Cheese

*Selection of Cured Meats and Cheeses, Pickles, Mustard,
Quince Paste, Dried Fruits, and Crisps*

Chilled Seafood

OYSTERS ON THE HALF SHELL,
POACHED SHRIMP, CRAB CLAWS, CEVICHE,
MINI LOBSTER ROLLS

*Sauces: Cocktail Sauce, Mignonette,
Drawn Butter, Peri-Peri, Marie Rose*

Garden Vegetables

GRILLED SQUASH, EGGPLANT, ARTICHOKE,
PEPPERS, MUSHROOMS, AND ASPARAGUS

Served with Hummus, Tzatziki

Salads

BABY GREENS, ROMAINE, ARUGULA,
AND ICEBERG

*Seasonal Garnishes: Heirloom Tomatoes, Cucumber,
Radish, Baby Beets, Avocado, Egg, Bacon Lardons, Seeds,
Dried Fruit, Croutons, and Cheeses*

*Dressings: Champagne Vinaigrette, Red Wine Vinaigrette,
Caesar, Blue Cheese, Ranch, Balsamic*

Kids Corner

CHEESE AND PEPPERONI FLATBREADS
CRISPY CHICKEN TENDERS
FRENCH FRIES AND TATER TOTS

Live Stations

OMELETS

*Eggs to order with Seasonal Vegetables, Cured Meats, and Cheeses
Plant based options available*

CREPES

*Prepared to order, Served with Berries, Chocolate, Caramel,
Toasted Almonds, and Chantilly Cream*

Raclette

MELTED ALPINE CHEESE,
CORNICHONS AND PICKLES

Ramen

CHOICE OF PORK, CHICKEN, OR VEGETABLE BROTH
TOFU, NOODLES, GREENS, MUSHROOMS, AND
TRADITIONAL ACCOMPANIMENTS

Finished with Pork Belly, Chicken, or Egg

Carving

PRIME RIB, ROASTED SALMON
HONEY GLAZED HAM

*Served with Scalloped Potatoes, Brussels Sprouts,
and Parker House Rolls*

Sauces: Red Wine Jus, Beurre Blanc, Horseradish Cream

Dessert

STRAWBERRY PANNA COTTA
LEMON MERINGUE TART
CREME BRULEE
FLOURLESS CHOCOLATE CAKE
BEIGNETS
CAKE POPS

FIG
RESTAURANT