

Mother's Day Brunch Buffet

Nine 18

\$56.95 Per Person

From Our Local Farm

Watermelon ~ Arugula ~ Radish ~ Feta ~ Mint ~ Simple Vinaigrette
Baby Romaine ~ Focaccia Crouton ~ Shaved Parmesan ~ Lemon Garlic Dressing

Creamy Tomato Basil Soup

Pickle it ~ Cure it ~ Spread it

Cured Meats ~ Imported Select Cheeses
House Cured Olives ~ Marinated Artichokes and White Bean Hummus

Chilled Seafood

FL Gulf Shrimp ~ Smoked Salmon ~ Snow Crab Claws

Breakfast Favorites

Fresh Breakfast Pastries ~ Breads ~ Muffins
Fresh Fruit Display
Strawberry Parfait ~ Local Honey ~ House Made Granola
Chicken-Apple Sausage ~ Applewood Smoked Bacon
Brioche French Toast ~ Berry Compote
Shrimp and Grits
Farm Fresh Egg Bar

Entrees

Oven Roasted Snapper ~ Olive ~ Tomato ~ Pinot Grigio Wine Sauce
Roasted Bell & Evans Amish Chicken ~ Foraged Mushroom jus Lié
Heirloom Carrots ~ Romanesco ~ Spring Onions
Marble Potato ~ Rosemary

Pasta Station

Cappanelli Pasta
Classic Pomodoro ~ Garlic Parmesan Cream ~ Basil Pesto
Onions ~ Peppers ~ Spinach ~ Chicken

Carved

Bone in Roasted Pork Loin ~ Natural Jus ~ Apple Butter
Prime Rib of Beef ~ Chianti Sauce ~ Braised Shallot

Desserts from our Pastry team

Individual House made Sweet Holiday Delicacies

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Vegetarian, Vegan, and Gluten Free Options available. Please ask your server for details. Prices do not include state sales tax or automatic 18% taxable service charge.