

Mother's Day Brunch



Sunday, May 8, 2011

Hours: 9:30am-2:30pm

A Bountiful Display of Breakfast Pastries

Fresh Fruits, Berries, and Cheeses cascading from elevated tiles

CHEESE AND HUMMUS DISPLAY

Cranberry Goat Cheese Ball, Cheddar Ball encrusted with Pecans and a trio of Hummus to include Traditional, Cilantro Jalapeño, and Macadamia Honey served with Crostinis, Garlic Herb Flat Bread, Pitas, and tri-colored Tortilla Chips

Coconut Encrusted Goat Cheese Cakes on a bed of Mixed Greens with Mangos, Strawberries, and Spiced Pecans accompanied by Sun Dried Cranberry Vinaigrette

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Salt Roasted Shrimp

with

Cocktail Sauce, Pistachio Mint Pesto, Nola Remoulade, Thai Apricot Relish, and Moroccan Charmoula

Spiced Chicken with Smoked Leek and Wild Mushroom Chasseur

Chef Carved

*Harissa Rubbed Beef Tenderloin with Port Wine Ajus
Grecian Style Roasted Pork loin*

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Made to order Omelets, Eggs, and Waffles

Specials

Belgian waffle with Peach and Lychee Compote

Prosciutto & Brie Omelet with Roasted Garlic and Caramelized Onions

Ice Cream Sundaes (Made to order)

Vanilla Ice Cream with your choice of toppings: Hot Fudge, Caramel Sauce, Sliced Bananas, Sliced Strawberries, Brownie Bites, Oreo Crumbs, Chocolate Chips, Walnuts, Pretzel Bits, and Sprinkles, all topped with Whipped Cream and a Cherry!

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Copper Kettle Eggs Benedict ~ Soft Poached Eggs on a Buttery Croissant w/ thinly sliced Ham & Lemon Butter Sauce

*Home-Style Sausage Gravy and Buttermilk Biscuits
Thick Cut Country Style Bacon & Smoked Sage Sausage Patties
Petite Fried Potatoes with Green Chilli Queso
Fresh Baby Carrots in a Bacon Infused Maple Glaze*

Sweet Endings

Crème Brule, Chocolate Covered Strawberries, our White Chocolate Blackberry Bread Pudding and much more....

\$24.95 per adult (both locations)

\$8.99 per child age 6-10/ Children 5 and Under- Free with each adult purchase