

Mother's Day Lunch Buffet

Sunday, May 13th, 2018 | 11am - 3pm

SALADS

Grilled Lettuces, Focaccia, Crispy Prosciutto, Lemon Sabayon

Watermelon and Feta Salad with Agave Soaked Watermelon, Tajin Spiked Feta, Mizuna, Lime Salted Pine Nuts, Triple Sec Vinaigrette

Wood Fired Asparagus, Fresh Thyme, Lemon Vinaigrette, Pistachio Crudo, Ricotta

Heirloom Tomato Salad, Arugula, Avocado, Pearl Mozzarella, Red Wine Vinaigrette, Black Pepper, Cucumber Ribbons, EVOO

Roasted Fennel and Artichokes, Capers, Oven-Roasted Tomato, Grilled Shallots, Craisins

Strawberry Couscous Salad, Avocado, Grilled Corn, Cilantro, Red Onion, Lemon Olive Oil, Fresh Lime

FROM THE CARVING BOARD

Rosemary Crusted Prime Rib of Beef
Natural Jus, Creamed Horseradish

Mesquite Smoked Turkey Breast
Lemon Aioli, Cranberry Relish, Pancetta Pan Jus

ICED SEAFOOD DISPLAY

Jumbo Shrimp
Cajun Rubbed Jumbo Shrimp
Horseradish Cocktail Sauce, Lemons and Tabasco

DESSERTS

Chocolate Caramel Crunch Torte
Strawberry Glazed Panna Cotta Cheesecake
Lemon Blueberry Shooters
Mimosa Shooters
Chocolate Peanut Butter Pies
Banana Trifle
Ice Cream Sundae Station

BUFFET ITEMS

Mole Negro Grilled Chicken
Chile Lime Pepitas, Aleppo Spiced Anson Mills Grits

Pan Seared King Salmon Filet
Masa Gnocchi, Roasted Poblano Beurre Blanc,
Grilled Ramps

Grained Mustard Marinated Lamb T-Bones
Oregano Jus, Balsamic Reduction, Grilled Citrus

Truffle Macaroni & Cheese
Gruyere, White Cheddar, Parmesan Herb Breadcrumbs

Summer Squash Pappardelle
Arugula Walnut Pesto, Ricotta

Butter Poached Micro Heirloom Potatoes
Fresh Herb, Maldon Salt

Yukon Gold Whipped Potatoes

\$62 PER PERSON

\$17.95 KIDS 5-12

KIDS UNDER 5 ARE COMPLIMENTARY