



Mother's Day Brunch Buffet

LOBBY GRILL | SUNDAY, MAY 12 | 12PM - 3PM

COLD OFFERINGS

Spinach & Ancient Grain Salad

*Strawberries, Mint, Pickled Red Onion,
Pink Peppercorn Balsamic*

Grilled Corn Salad

*Sweet Onion, Avocado, Jalapeno,
Basil, Chipotle Aioli, Cotija*

Little Gem Lettuces

*Lemon Garlic Dressing, Shaved Parmesan,
Ciabatta Garlic Herb Croutons*

Focaccia Bread Board

Whipped Ricotta, Herbs, Hot Honey

Grilled Asparagus

*Labneh, Preserved Lemon,
Za'atar Vinaigrette*

STATIONS

Made-to-Order Omelets

*Selection of Assorted Fillings
Served with Applewood Smoked Bacon and
Cheddar Scallion Potato Cakes*

Carved-to-Order Prime Rib

*Rosemary and Cracked Pepper
Prime Rib of Beef, Natural Jus,
Creamed Horseradish*

Seafood Display

*Poached Jumbo Shrimp,
Horseradish Cocktail Sauce, Lemons, Tabasco*

HOT OFFERINGS

Seared Salmon Filet

*Baby Arugula, Red Wine Vinaigrette,
Cherry Pepper Tomato Relish*

Herb Roasted Chicken Breast

Lemon Caper Crème and Gremolata

Blackened Pork Chops

Date Brown Butter and Orange

Cavatappi Pasta

*Sweet Italian Sausage, Spring Pesto,
Shaved Broccolini, Slow Roasted Tomato*

Whipped Yukon Gold Potatoes

Grilled Broccolini

Seasonal Vegetables

DESSERTS

Caramel Apple Entremet

Strawberry Sour Cream Cheese Cake

Key Lime Pie Blueberry Compote

Milk Chocolate Passionfruit Miniature

Assorted Macarons

Chocolate Covered Strawberries

Warm Dessert Station

*Bourbon Pecan Tart
Double Chocolate Molten Cake
Vanilla Bean Gelato
Chocolate & Caramel Sauce*

ADULTS \$89 | CHILDREN (5-12) \$22 | CHILDREN (Infant-4) FREE