



MOTHER'S DAY MENU 2024

MAY 12TH, 2024 11A-2P

By Chef Jason LaBarge CCC, CS

CHEF CARVED

OLIVE OIL POACHED BEEF TENDERLOIN
with brandy-peppercorn demi-glace.

HONEY / SPICED BAKED HAM

APPLE-TARRAGON WILD PACIFIC SALMON

CHILLED SEAFOOD DISPLAY

KUMAMOTO OYSTERS with citrus gelee

CRAB LEGS, SCALLOP MOUSSE

LOBSTER PISTACHIO MOUSSELINE

WILD SHRIMP / CRAB COCKTAIL

BRUNCH SELECTIONS

EGGS BORDEAUX

with truffle Hollandaise

FRENCH TOAST DELPHINE

WILD MUSHROOM EN CROUTE

w/ morel cream

BACON AND SAUSAGE

CHICKEN CREPES

with Caracara orange, mint, and cream

SCRAMBLED EGGS

CARAMELIZED ONION, BACON & GRUYERE QUICHE

with Dijon bechamel

HERB POTATOES DAUPHINOISE

SPRING VEGETABLES

with fine herbs

BAKED BRIE

with Apricot-chardonnay confit

CHARCUTERIE & CURED MEATS

with jams & chutneys

SPINACH AND STRAWBERRY SALAD

with almond vinaigrette

SPRING MIX

with radish, chevre, dried tomato & artichoke dressing

SPRING PASTA SALAD

INTERNATIONAL AND DOMESTIC FROMAGE DISPLAY

CRUDITÉ

of broccoli, cauliflower, carrot, celery, cucumber

FRUIT DISPLAY

with vanilla rose water glaze

ASSORTED MUFFINS, BREADS, SCONES & PASTRIES

with flavored butters

DESSERTS

Chocolate fountain with strawberries & marshmallows,

Seasonal Cheesecakes, Pies, Chocolate Petite Fours,

Fruit Tartlets, Crème Brule

ADULTS \$55 YOUTH 12-17 \$29 CHILDREN 5-10 \$16