

# MOTHER'S DAY BRUNCH

MAY 8, 2022

**SELECTION OF SEASONAL FRUITS**  
**HOUSE MADE GRANOLA PARFAITS**  
**FRESHLY BAKED SWEET & SAVORY PASTRIES**  
**VT CHEDDAR DISPLAY**

**APPLEWOOD SMOKED BACON**  
**MAPLE BREAKFAST SAUSAGE**  
**CRUSHED BREAKFAST POTATOES W/SHERRY VIN**  
**FRESH SCRAMBLED EGGS WITH FINE HERBS**  
**BOURSIN-WHIPPED POTATO PUREE**  
**SUMMER SQUASH MÉLANGE**  
**FENNEL & ARUGULA SALAD**  
with dried cherries, shaved parm, hazelnuts, champagne vin  
**TOSSED FARM FRESH GREENS**  
with maple balsamic dressing

**CAPRESE FRITTATA**  
**BELGIAN WAFFLES WITH CHANTILLY CREAM**  
**MADE-TO-ORDER BENEDICT BAR**  
**PRIME RIB CARVING STATION**  
with bearnaise & jus, hawaiian rolls

**CUSTOM FLAVORED COFFEE STATION**  
**FRESH SMOOTHIE STATION**  
**MIMOSA & BLOODY MARY BAR**  
**ROSE ALL DAY DISPLAY**

**DESSERT DISPLAY**  
featuring opera cake, red velvet whoopie pies, margarita and mimosa profiteroles, ny style strawberries & cream cheesecake, caledonia honey creme brulee, royal icing "mother's hearts", raspberry swirl pound cake, chocolate velvet mousse pie, toffee coffee tartlets, vanilla orange blossom fruit tarts

**\$35/ADULT | \$16/KIDS**