



Mother's Day Brunch
Sunday May 13, 2018

Cold Smoked Fish

Smoked Trout, Smoked Salmon and Gravlax
Lemon, Pickled Onions, Capers, Cornichons

Spotted Trotter Charcuterie Station

Coppa, Black Pepper Sorghum Salami, Bresaola, Duck Prosciutto, Tasso Ham
Assorted Mustards and Crostinis

Seafood Station

Lobster Tails, Crab Claws, Shrimp, Oysters, Mignonette, Horseradish, Cocktail Sauce, Marie
Rose, Hot Pepper Sauce
Lemons and Limes

Sushi Station

Maki to include avocado cucumber, spicy tuna, crab California rolls and vegetarian rolls
Nigiri to include yellow tail, shrimp, tuna, salmon
Wasabi, pickled ginger, soy sauce, wakame
Sashimi selection includes tuna, salmon or hamachi

Artisan Local Cheese Selection

Georgia Gold Clothbound Cheddar, Asher Blue, Green Hill Double Cream, Fortsonia
Crackers, Grissini, Assorted Breads
Grapes, Marinated Olives, Assorted Preserves & Jellies
Baked Brie, Cranberry Orange Chutney

Salad Greens

Mixed Greens with a Selection of Spring Vegetables
Balsamic Vinaigrette, Vanilla & Black Pepper Dressing,
Carrot Ginger Dressing & Mojito Vinaigrette



Individual Waldorf Salads, Celery, Grapes, Green Apple, Candied Walnuts, Bibb Lettuce, Lemon
Yogurt Dressing

Green and White Asparagus Salad, Truffle Vinaigrette, Shaved Parmesan
Compressed Watermelon, Goat Cheese, Jalapeno, Cherry Tomato, Micro Herbs, Sauternes
Vinaigrette

Strawberries, Micro Arugula, Cucumber Ribbons, Shaved Manchego, Balsamic Reduction
Niçoise salad, Olive Oil Poached Tuna, Olives, Heirloom Cherry Tomato, Baby Potatoes, Green
Beans, Frisée, Sundried Tomato Vinaigrette

Breakfast Market

Truffle Eggs Benedict, Applewood Smoked Bacon, Country Style Pork Sausage, Scrambled eggs
Chocolate Chip Waffles, Toast, Warm Maple Syrup, Chantilly Cream, Berries

Live Action Station

Black Truffle Lunette, Mushroom Velouté, Morels, Asparagus, Asiago

Carving Station

Slow Roasted Porchetta
Truffle Aioli, Herb Mustard, Chianti Jus
And
Rosemary and Mustard Crusted Prime Rib
Creamy Horseradish, Grainy Mustard, Cabernet Jus, Crusty Rolls

Soup

Chilled Cucumber Vichyssoise, Fried Leeks, Roasted Tomatoes

Entrées

Seared Steelhead Trout with Heirloom Tomato Vierge
Roasted Cornish Hen, Rosemary, Thyme and Truffle Honey Glaze, Roasted Chicken Jus

Vegetables and Starch

Pommes Boulangères
Roasted Market Vegetables, Grainy Mustard Vinaigrette
Lemon and Thyme Wild Rice Pilaf



Provençal Biyaldi

Morning bakery selection

Cinnamon Swirl · Danish pastries · Chocolate Chip muffins · Honey Raisin Bran Muffins ·
Croissant · Pain au Chocolat ·

Desserts

Strawberry and Vanilla Cake
Hazelnut, Orange and Apricot Cake
Peanut Butter and Homemade Jelly Éclairs
Mimosa Macarons
Yogurt Mousse with Ruby Peach Confit
Lemon Verbena Quenelle Bavaoise
Guava and Coconut Verrine
Fig and Thyme Frangipane Tart
Cherry Blossom Tea Tart with Vanilla Namelaka
Watermelon and Lemongrass Fruit Gazpacho
Grand Marnier Truffles

Kids

Candy Jar Display, Brownies, Assorted Cookies

Adults \$149++ per person