



MOTHER'S DAY BRUNCH BUFFET

Adults - \$100 • Children - \$50 (12 and under)
Seatings from 10am - 3pm • Live music - 11am - 3pm

CHILLED SHELLFISH DISPLAY

Jumbo shrimp • Maine oysters • Maine lobster salad
mignonette, lemon-tarragon mayonnaise, cocktail sauce

PLATTERS

Artisanal cheese board- jams, fruits, nuts, assorted breads and crackers
Antipasti board- cured meats, marinated vegetables, pickles, and mustard
Duck Trap Farm smoked salmon- pickled onions, eggs, capers, whipped cream cheese, bagels
Vegetable crudité, red lentil hummus, buttermilk-ranch dressing
Jonah crab cakes with tartar sauce

EGGS AND BREAKFAST

Soft scrambled eggs
Shirred eggs with cheddar cheese and ham
Big Sky Bakery challah french toast pudding with brown butter-maples syrup
Bacon
Breakfast sausage

SOUPS

Chicken & rice with root vegetables
Clam chowder
Roasted tomato with pesto

ENTRÉES

Roasted prime ribeye with horseradish sauce
Crab stuffed sole with beurre blanc sauce
Grilled lamb rack with mint salsa verde

SALADS AND SIDES

Caesar salad
Mixed greens with house-herb vinaigrette
Roasted carrots with curry vinaigrette, peanuts
Hasselback potatoes
Marinated chickpeas with roasted peppers, olives, herbs
Baked macaroni and cheese



EXECUTIVE CHEF Michael Bergin

FOOD & BEVERAGE MANAGER Randy Patterson

PASTRY CHEF Caitlan Morris

CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS



2024 MOTHER'S DAY PASTRIES & DESSERTS



Banana chocolate chip coffee cake
Blueberry lemon scone
Chocolate croissant
Assorted danish
Chocolate strawberry (GF)
Profiteroles
Swans
Coconut macaroons
French macarons (GF)
Chocolate flourless torte (GF)
Chocolate espresso caramel mousse tartlets
Blueberry cheesecake
Berries & cream (GF)
Almond cashew brittle (GF)
Strawberry short cakes
GFV French macarons & chocolate strawberries
Carrot cupcakes

