

Mother's Day Grand Buffet

Grand Cheese and Charcuterie Display

Featuring

- Chevre** – Pasteurized Goats milk, tangy, sharp, earthy - Wisconsin
Morbier - Unpasteurized Cow's milk, semi soft, citrusy, fruity, full flavored – Comté, France
Moody Blue – Semi-soft, Smokey, Creamy, delicate, Cow's milk – Wisconsin
Pecorino Boshetto Truffetto – Semi-soft, earthy, pungent, Sheep's milk – Tuscany, Italy
Humboldt Fog – Pasteurized Goat's Milk, Floral and Herbaceous – California
- Parma Prosciutto** – Italian style dry cured ham
Salametto Piccante - Spanish style chorizo, slightly smoky and spicy
Felino – Made using an Ancient old-world recipe very fine and delicate
Wild Boar Salumi – Robust, sweet, nutty, zesty

Seasonal Salads

- Classic Caesar Salad**, Organic Romaine, Parmesan Cheese, Caesar Dressing
Watermelon and Feta, Baby Arugula, Fresh Watermelon, Crumbled Feta, Red Wine Dijon Vinaigrette
Tomatoes and Fresh Mozzarella, Mixed Cherry Tomatoes, Fresh Mozzarella, Basil, Aged Balsamic
Mixed Green Salad, Strawberries, Toasted Walnuts, White Balsamic Vinaigrette

Raw Bar

- East Cost Oysters
Poached Shrimp
Apple Wood Smoked Salmon - Cured and Smoked in House

Breakfast and Lunch

Classic Deviled Eggs

Brioche French Toast, House Made Brioche, Cinnamon, Vanilla

Roasted Mushroom and Spinach Quiche, Local Eggs, Gruyere Cheese, Tender Pastry

Warm Cinnamon Rolls

House Smoked Brown Sugar and Black Pepper Cured Bacon

Farm Fresh Scrambled Eggs

Roasted Beef Tenderloin, All Natural, Grass Fed Beef, Crusted with Herbs

Grilled Salmon, Fresh Herbs, Olive Oil, Lemon

Local Asparagus, Brown Butter, Sage Roasted Garlic

Potato Gratin, Thinly Sliced Potatoes, Shingled with Farm Fresh Cream, Gruyere Cheese, and Fresh Herbs

Ricotta Cavatelli, Corn, Black Truffle, Goats Cheese

Dessert

Lemon Tarts, Mini Crème Brulee, Butter Cake with Strawberry Compote, Assorted Cookies, Chocolate Raspberry Mousse, Fresh Fruit and Berries, House Churned Gelato and Sorbet Available Upon Request

**\$55 Adults / \$18 Children (under 10)
\$18 Bottomless Bloody Mary's & Mimosas**

20% Gratuity will be added to parties of 6 or more. Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness.