

# MOTHER'S DAY BRUNCH

SUNDAY, MAY 13 IN THE COMMONWEALTH ROOM

PLEASE CALL CONCIERGE FOR RESERVATIONS

## COLD DISPLAY

### FRESH FRUIT DISPLAY

ASSORTED FRESHLY BAKED HOMESTEAD  
BREAKFAST PASTRIES

## COASTAL SELECTION

### HOUSE SMOKED SALMON

Red Onions, Chopped Eggs, Capers, Mustard Dill Sauce

### CHILLED SEAFOOD DISPLAY

Shrimp, Oysters, Cocktail Sauce, Mignonette Sauce,  
Tabasco, Lemon

## ACTION STATIONS

### CLASSIC CAESAR SALAD

### BABY SPRING LETTUCE WITH SNOW PEAS

Shaved Asparagus, Manchego Cheese, Raspberries,  
Pine Nuts, Sherry Dressing

### CITRUS-INFUSED WATERMELON

Arugula, Feta Cheese, Pickled Onions

## BREAKFAST

### EGGS BENEDICT

Hollandaise Sauce

### BLUE CRAB BENEDICT

Old Bay Hollandaise Sauce

### POTATOES O'BRIEN

### BLUEBERRY MAPLE SAUSAGE & BACON

### RED VELVET PANCAKES

Cream Cheese Glaze

### BELGIAN WAFFLES

Whipped Cream and Berry Compote

### STUFFED FRENCH TOAST

Peach Cheesecake, Maple Syrup

### OMELETS AND EGGS

Made to Order

## CARVING STATION

### SPRING HAM

Apricot Glaze

### PRIME RIB

Horseradish Sauce, Au Jus

### SALMON WELLINGTON

Lemon Beurre Blanc

### WARM PARKER HOUSE ROLLS

## HOT SIDES

### HEIRLOOM CARROTS

Sweet and Sour Pearl Onions

### ROASTED BROCCOLINI

Goat Cheese, Dried Cherries, Pickled Peppers

### ASSORTED DINNER ROLLS

Homestead Butter

## SWEET ENDINGS

### ROSE LYCHEE RASPBERRY MOUSSE

### STRAWBERRY CREAM PUFFS

### EARL GREY GANACHE TART

### CHEESECAKE LOLLIPOP

### ASSORTED FRENCH MACARONS

**\$75 ADULTS, \$30 CHILDREN 6 - 12  
(INCLUSIVE OF TAX AND SERVICE CHARGE)**

**SEATING AVAILABLE EVERY HALF AN HOUR  
FROM 11:30AM TO 2:00PM.**

Culinary Team  
Severin Nunn, Executive Chef  
John Ferguson, Executive Sous Chef  
Leen Kim, Executive Pastry Chef  
Michael Cattler, Senior Sous Chef  
Paul Wedekind, Garde Manger Chef