

Mother's Day Brunch

Sunday May 14th, 2017

10:30am until 2:30pm

Garde Manger

Cheese and charcuterie tasting board
Sliced tomatoes and fresh mozzarella with roasted garlic, olive oil, aged balsamic
Classic Caesar salad with garlic crostini and white anchovies
Spinach and romaine Greek salad with fresh vegetables, olives, barrel-aged feta oregano vinaigrette
Fresh fruit and berries
House-cured hot-smoked salmon with mini bagels and traditional accompaniments

Breakfast traditions

Chef-prepared omelets with a variety of meats, vegetables, and cheese
Chef-prepared waffles with berries, fruit compotes, whipped butter, Chantilly cream, syrup and more
Chef-prepared eggs Benedict with house-made Canadian bacon, poached eggs and hollandaise
House-made hickory smoked bacon
Sage breakfast sausage and house-made sausage patties (gf)
Crisp breakfast potatoes

Carving board

Smoked Turkey, spiced sweet mustard
Prime rib of beef, herb jus, horseradish cream

Sushi

A display of classic rolls and specialty items with traditional accompaniments

Entrée selections

Sautéed spring vegetables with garlic and fine herbs (v)
Paella with mussels, spicy sausage, chicken, white fish, rice, garlic, beans and saffron with lemon
Petite French-cut breast of chicken, sautéed baby kale (gf)
Prime lamb chops grilled and served with French beans (gf)
Wild mushroom risotto with sun-dried tomatoes, herbs, and sherry (v, gf)

Pastries

Table service doughnut basket
Petite cheese cakes with graham cracker crust and glazed berries
Petite fours and French macaroons
Hand-rolled truffles (gf)
Signature buckeye brownies
Key lime pie parfait with fresh berries (gf)
Flourless chocolate torte with white chocolate mousse (gf)
Assorted mini pies and tarts

Adults **\$41**

Children 6-12 **\$16**

Under five **Free**