



# Mother's Day Brunch

at the garden terrace

## Chilled Offerings

inverness salad display • seasonal fresh fruit display  
imported and domestic artisan cheeses • house made chutneys • rustic breads  
infused oils • lingonberry brie encroute




## Fruits De Mer

shucked oysters • smoked salmon • tequila poached jumbo gulf shrimp  
snow crab legs • smoked fish • sushi • wakame • sea salted edamame • red snapper crudo  
mango salsa • citrus dressing  
traditional condiments

## Antipasto Display

cured meats • grilled and marinated vegetables • infused oils  
house cured olives • antique vinegars • global salts




## Small Plates

cumin seared scallop • spring pea puree • roasted pepper gremolata   
crispy tofu • red rice kale salad • avocado emulsion   
lavender scented duck breast • pickled asparagus and cucumber 

## Composed Salads

grilled watermelon • tarragon feta • champagne sherry dressing   
korean noodle salad • caramelized shiitake mushroom • sesame soy aioli   
roasted summer squash • toasted pine nuts • fig balsamic reduction 

## Hot Breakfast Offerings

country apple bacon • breakfast sausage   
grilled ham • linguisa sausage   
rustic potato trio • fine herbs   
banana praline pancakes • fresh berries • amaretto anglaise  
poached farm egg • grilled corn and crab salad • tomato dill hollandaise

## Inverness Vanilla Bean Waffle Bar

fresh berries • brown sugar bananas • whipped butter • vermont maple syrup • chantilly cream • bananas  
foster sauce • warm nutella • raspberry coulis • whipped cinnamon pumpkin butter • lemon curd



## Inverness Omelet Station

farm eggs • egg whites • egg beaters

country bacon • sausage • blackened shrimp • asparagus  
diced tomatoes • mixed peppers • onions • sautéed spinach  
mushrooms • aged cheddar • smoked salmon • queso cojita • jalapeños • salsa fresco

## Mother's Day Lunch

herb garlic prime rib of beef • wild mushroom ragout • horseradish cream <sup>GF</sup>  
smoked wild salmon • brandied lobster relish • fennel citrus sauce <sup>GF</sup>  
seared soft shell crab • green chili grits • sweet cilantro drizzles  
german pork medallion • apple braised cabbage • caraway parsnip sauce <sup>GF</sup>  
confit chicken bouche • sweet vermouth veloute • spicy pepper confetti  
guinness braised beef • root cellar vegetables • thyme and smoked paprika crust  
appenzellar gratin potato <sup>GF</sup>  
farfelle • charred jumbo asparagus • roasted tomato • extra virgin olive oil  
roasted early summer vegetables <sup>GF</sup>

## Desserts

champagne blackberry mousse cakes <sup>GF</sup>  
peaches and cream cheesecakes  
cherry coconut bars  
springtime cookie sandwiches  
pistachio raspberry french macarons <sup>GF</sup>  
triple citrus tortes with toasted meringue  
purple velvet cakes with cream cheese icing  
matcha tiramisu  
midnight chocolate cakes <sup>GF</sup>  
blueberry coconut petit fours  
caramel banana tortes  
white chocolate raspberry blondies  
passion fruit mousse tartelettes  
peanut butter dark chocolate cheesecakes  
strawberry key lime tarts  
lemongrass creme brulee <sup>GF</sup>  
vanilla bean buttermilk panna cotta with kiwi gelee <sup>GF</sup>  
crepes made a la minute with strawberry compote and grand mariner ice cream



## Mother's Day Brunch

May 13, 2018

Served from 9:00am to 3:00pm

\$59.95 adults • \$69.95 Champagne Brunch

\$29.95 Children 6 - 10 • 5 and Under Free

Please call 303-397-6411 for reservations