



2018 Mother's Day Buffet Menu

Sunday May 13th, 2018, 10:00 am - 2:00 pm with Live Entertainment

APPETIZERS

Assorted Tea Sandwiches

English Cucumber, Dill Cream Cheese
Roasted Garden Vegetables, Hummus, Capers, Fresh Basil
Southern Style Pimento Cheese
Sonoma Hen's Egg, Dijon Mayonnaise

House-Made Scones, Meyer Lemon Curd, Raspberry Jam

Organic Deviled "Field of Greens Farm" Eggs

Smoked & Cured Fish

Catskill Smoked Salmon, Catskill Fresh Gravlax, Pastrami Style Cured Salmon, Smoked Rainbow Trout,
Smoked Wild Sturgeon, Smoked Diver Scallops, Capers, Red Onion, Crème Fraîche & Lemon Wedges
Assorted Bagels, Organic Cream Cheese

Assorted Fra'Mani Charcuteries and Antipasti

Sopressata, Spicy Cappelletti, Salami Gentile, Salami Piemontese, Salami Picante, Salami Rossa,
Mortadella, Lonza, Rosemary Ham, House-Made Pickled Vegetables

Local & Imported Artisan Cheeses served by our "Maître Fromager"

Fiscalini Cheddar, Humboldt Fog, Rougé et Noir Triple Cream Brie, BoerenKaas, Aged Point Reyes Blue, Abbaye de Belloc, La Tur,
Coulommiers, Roquefort, Fromage de Savoie, Idiazabal, Pecorino, Bellwether Farms Carmondy, Mimolette, Vella Dry Jack, Valençay,
St. Maure de Touraine, Laura Chenel Crottin, Harbison, and Fourme d'Ambert. Alsatian Munster
Olive Oil Crostini, French Apricot & Prune Marmalades

SALADS

Classic Caesar Salad, Parmesan Dressing, Garlic, Scallion, Croutons, Shaved Parmigiano-Reggiano Cheese

Green Asparagus & Hearts of Palm Salad Mâche Lettuce & Black Truffle Vinaigrette

Mint & Citrus Marinated Fruit Salad, Pineapple, Watermelon, Honeydew, Cantaloupe, Fresh Berries, Apple

Maine Lobster Salad, Jicama, Mango, Red Onion, Cilantro, Avocado & English Cucumber

CHILLED SEAFOOD, OYESTERS & CAVIAR

Local Oysters with Three Mignonettes: Bloody Mary, Cherry & Jalapeño, Classic Red Wine Vinegar

Classic Shrimp Cocktail, Stone Crab Claws, Chilled Mussels, Saffron Aioli

American "Transmountanus" White Sturgeon & Trout Caviars

Toast Points & Buckwheat Blinis

CARVING STATION

Roasted Sirloin of Wagyu Beef

Horseradish Cream & Black Truffle Périgueux Sauce

Roasted Smithfield Ham



ENTREES

Organic English Pea and Ricotta Ravioli

Black Truffle Cream Sauce, Parmigiano-Reggiano

Shrimp & Grits

Wild Caught Rock Shrimp, Andouille Sausage, Sweet Peppers, Bacon–Shrimp Sauce,
Stone Ground “Anson Mills” Grits

Dark Rum Brioche French Toast

“Watmaugh” Strawberries, Crème Fraîche, Vermont Maple Syrup

Eggs Benedict

Organic Poached Hen’s Egg, “Caggiano” Smoked Pork Loin or “Catskill” Pastrami Salmon, Hollandaise Sauce

Assorted Artisanal Breakfast Meats

“Hobbs Shore” Applewood Smoked Bacon, “Caggiano” Chicken Apple & Country Pork Sausages

VEGETABLES & SIDES

Truffled Yukon Gold Potatoes au Gratin

Mixed Spring Garden Vegetables- Sweet Carrots, Petite Fennel, Asparagus, English Pea, Pearl Onions

Assortment of Organic Wood-Fired Baked Artisanal Breads

Sourdough and Walnut Baguettes, Country Wheat, French Style Bâtards, Sesame Seed Crusted Semolina Loaves

DESSERTS

Godiva Chocolate Bombe, 24K Gold

Meyer Lemon Tartlets, Cherry Gelee, Toasted Meringue

Fruited Vol Au Vent, Butter Puff Pastry, Passion Fruit Curd

Cappuccino Crème Brûlée, Caramelized Cacao Nib Biscotti

Cherry Chocolate Lollicakes, Valrhona Oriado Dark Chocolate

Hazelnut Dacquoise Torte, Valrhona Caramelia Chocolate Mousse

Rhubarb Icebox Cheesecake, Strawberry Compote, Lavender Sponge

Peach Melba Verrine, Vanilla Poached Peach, Crème Diplomate, Raspberry

Chamomile Honeysuckle Panna Cotta, Butter Sablée, Blackberries, Crystallized Jasmine

Peanut Butter & Chocolate Sweet Shot, Chocolate Panna Cotta, Salted Peanut Brittle

Red Wine & Valrhona Organic Andoa Chocolate Mousse Napoleon

Salted Butterscotch Toffee Pudding, Whipped Crème Fraiche

Apricot Cashew Baklava Purse, Honey Butter Phyllo

Apricot, Cherry & White Peach Pâtes de Fruits

Chocolate Dipped Watmaugh Strawberries

French Macarons, Mojito Mint, Passion-Mango, Blueberry-Lavender, Cherry Chocolate

Executive Sous-Chef Andrew Cain, Executive Pastry Chef Dave Blom, Banquet Chef Uriel Ortiz

\$105 per person, \$52.50 for children 5-12 years, complimentary for children 4 and under

20% Service Charge & Sales Tax Not Included

For reservations please phone 707-939-2407

