

## **Mother's Day Grand Buffet**

### **Grand Cheese and Charcuterie Display**

#### **Featuring**

**Bucheron** – Pasteurized Goats milk, soft ripened, 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

**Heirloom Tomato Salad**, Fresh Mozzarella, Aged Balsamic, Basil

**Spring Beets & Goats Cheese**, Hearth Roasted Beets, Pomegranate Seeds, Greek Yogurt

**Mixed Green Salad**, Strawberries, Toasted Walnuts, White Balsamic Vinaigrette

### **Raw Bar**

East Cost Oysters

Shrimp Cocktail

Apple Wood Smoked Salmon - Cured and Smoked in House

### **Breakfast and Lunch**

#### **Made To Order Omelet's**

#### **Classic Deviled Eggs**

**Brioche French Toast**, House Made Brioche, Cinnamon, Vanilla

**Stuffed Crepes**, Raclette Cheese, Bacon, Caramelized Onions, Baby Spinach

#### **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 Mahi Mahi**, Fresh Herbs, Olive Oil, Lemon

**Roasted Cauliflower and Carrots**, Hearth Roasted and Curry Spiced

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

**Hand Made Ricotta Cavatelli**, Mexican Bay Scallops, Roasted Corn, Cherry Tomatoes, Tarragon Crema

### **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.