

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
Burchrun Blue – Semi-soft, mild, sweet, peppery, delicate, raw Cow's milk – Chester Springs
Pecorino Boshetto Truffetto – Semi-soft, earthy, pungent, Sheep's milk – Tuscany, Italy

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

Seasonal Salads

Classic Caesar Salad, Organic Romaine, Parmesan Cheese, Caesar Dressing

Arugula Salad, Cherry Tomatoes, Cucumber, Shaved Parmesan, Red Wine Vinaigrette

Roasted Beets & Goats Cheese, Toasted Pistachio, Local Goats Cheese, Orange Tarragon Vinaigrette

Caprese Salad, Vine Ripe Tomatoes, Fresh Mozzarella, Basil, Aged Balsamic

Raw Bar

Market Fresh East and West Coast Oysters

Poached Shrimp

Apple Wood Smoked Salmon - Cured and Smoked in House

Entrées and Vegetables

Roasted Beef Tenderloin, All Natural, Grass Fed Beef, Crusted with Herbs

Roasted Cauliflower with Crispy Onions and Cheddar Cheese Sauce

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

Local Asparagus and Sauce Bearnaise

Wood Oven Roasted Shrimp, Creamy Polenta, Stewed Tomato, Chic Peas, Basil

Roasted Garlic & Herb Marinated Chicken Breast, Red Bliss Potatoes, Corn, Chicken Jus

Brioche French Toast, House Made Brioche, Cinnamon, Vanilla

Roasted Mushroom and Spinach Quiche, Local Eggs, Gruyere Cheese, Tender Pastry

House Smoked Brown Sugar and Black Pepper Cured Bacon

Made To Order Omelets

Made to Order, farm fresh eggs with your choice of traditional accompaniments

Dessert

Lemon Tarts, Mini Crème Brulee, Butter Cake with Strawberry Compote, Gluten-Free Chocolate Cake Pops, Assorted Cookies, Chocolate Raspberry Mousse, Fresh Fruit and Berries, House Churned Gelato and Sorbet Available Upon Request

\$45 Adults / \$16 Children (under 12)

\$14 Bottomless Bloody Marys & 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.