



Mother's Day Brunch Buffet

CHEF-ATTENDED OMELETTE STATION

country ham, bluefin crab, smoked salmon, bloomsdale spinach, scallions, portobello mushroom, charred artichoke hearts, confit heirloom tomatoes, vermont cheddar, goat cheese

BREAKFAST SPECIALTIES

Crab Cake BLT Benedict
cook pigs ranch bacon, organic bibb lettuce, classic hollandaise, housemade english muffin

Valencia Orange French Toast
whipped marmalade butter, blackberry compote, maple syrup

Soyrizo Hash
potatoes, salsa verde, cilantro, sour cream, lime
Selection of Quiche
spinach and heirloom tomato, leek and black truffle

BREAKFAST SIDES

farm fresh scrambled eggs with soft herbs
cook pigs smoked bacon
pork sage sausage links
housemade hash browns

SMALL BITES

Pastries
french croissants, chocolate-dipped almond biscotti, assorted breakfast muffins

Deviled Eggs
whipped yolks, pickled mustard seed, smoked paprika

Greek Yogurt Parfait
clover honey, kaffir lime, housemade granola, wild berry compote

Assorted Tea Sandwiches
smoke salmon & cream cheese, waldorf chicken salad, cucumber & whipped goat cheese

RAW BAR

Jumbo Shrimp
cocktail sauce, lemon wedges

Shrimp Ceviche
cucumber, tomatoes, red onion, cilantro

Chef's Selection of West Coast Oysters
shallot red wine mignonette

Snow Crab Legs
grilled lemon

GREENS

Baby Wedge Salad
crisp iceberg, cherry heirloom tomatoes, pt. reyes blue cheese crumbles, crispy pancetta,
pickled red onion, blue cheese dressing

Organic Mixed Greens
mizuna, spring peas and vines, shaved turnips, asparagus, fennel hearts,
strawberry pink peppercorn vinaigrette

Baby Kale Caesar
spanish anchovies, shaved parmesan, herbed croutons, classic caesar dressing

APPETIZERS

Cheese & Charcuterie
midnight moon goat cheese, manchego, triple creme brie,
truffle salami, prosciutto, baguette crostini, herbed lavash

Seasonal Fruit Display
watermelon, honeydew, cantaloupe, seasonal berries, grapes, passionfruit

CARVING STATION

Prime Rib of Beef | herbed red wine demi-glace
Brown Sugar Bone-in Ham | pineapple chipotle chutney
Artisinal Bread Rolls | herbed butter
Creamed Spinach

MAINS

Barolo Braised Short Rib
whipped potato mousse, sauteed thumbelina carrots

Pappardelle Pasta
san marzano tomato ragu, burrata, basil oil

Slow-Roasted Herbed Cornish Game Hens
mediterranean couscous, rosemary and roasted garlic au jus

DESSERT DISPLAY STATION

Mini Assorted Opera Cakes
Chocolate-Dipped Strawberries
Chef's Selection of Macarons