

# MOTHER'S DAY BRUNCH BUFFET

Buffet reservations 11:00am - 3:00pm \$125 per person, \$50 per child

# CHILLED STARTERS

# HOUSE BAKED BREAKFAST BREADS AND PASTRIES

Seasonal spreads

#### FRUIT & YOGURT

Greek yogurt parfaits, house made granola, marinated fruit salad

# **NEW ENGLAND SEAFOOD**

Ceviche, shrimp cocktail, oysters, littlenecks

# RACLETTE STATION

Charcuterie, grilled vegetables, olives, mustard, house-made pickles

#### MIXED GREENS SALAD

New potatoes, asparagus, olives, green goddess dressing

# SWEET AND SAVORY

# ROASTED BEEF STRIP LOIN

Herb roasted potatoes, horseradish cream, red wine jus

#### NATIVE FLUKE

Roasted carrots, turnips, spring onions

# RIGATONI ALLA GRICIA

English peas, guanciale, Pecorino Romano

#### MAINE LOBSTER HASH

Tarragon crème fraîche

# CHALLAH FRENCH TOAST

 $Roasted\ strawberries,\ butters cotch\ crumble,\ banana-rum\ sauce,\ chocolate\ chips$ 

# GLAZED SPRING VEGETABLES

Fava beans, asparagus, broccolini, lemon tarragon pesto

# SPRING VEGETABLE FRITTATA

HOUSE MADE SAUSAGE & APPLEWOOD SMOKED BACON

# **DESSERTS**

# SELECTION OF CAKES, CANDIES, AND CONFECTIONS

Raw meat & shellfish, or products not cooked to recommended internal temperatures, can increase your risk of illness. Consumers who are sensitive to food related reactions or illness should eat only thoroughly cooked meats, poultry & seafood.

If you have any allergies, please bring them to your server's attention.

