



MOTHER'S DAY BRUNCH BUFFET

Buffet reservations 11:00am - 3:00pm

\$95 per person, \$30 per child

CHILLED STARTERS

FROM OUR BAKESHOP

Breakfast breads, muffins, pastries, spreads

FRUIT & YOGURT

Sliced melons, papayas, berries, citrus

Individual Yogurt-acai parfaits, house granola, blueberries

NEW ENGLAND SEAFOOD

*Ceviche, shrimp cocktail, oysters, littlenecks, avocado-crab toast,
traditional accompaniments*

RACLETTE STATION

Charcuterie, grilled vegetables, olives, mustard, garden pickles

MIXED GREENS SALAD

*Roasted strawberries, beets, pickled red onions, anise, radishes,
orange creamsicle dressing*

SWEET AND SAVORY

ROASTED SIRLOIN OF BEEF

Crushed fingerling potatoes, horseradish cream, red wine jus

NATIVE FLUKE

Turnips, fava beans, allium, Meyer lemon-caper butter

ROASTED CHICKEN STATLER

Marinated grain salad, sweet peppers, chimichurri

CACIO E PEPE

Cavatappi, smoked ham hocks, Pecorino Romano

MAINE LOBSTER HASH

Poached egg, Béarnaise sauce

CHALLAH FRENCH TOAST

Banana rum sauce, lemon curd, blueberry compôte, chantilly

GLAZED SPRING VEGETABLES

Rainbow carrots, asparagus, peas

SPRING VEGETABLE FRITTATA

CHICKEN 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.

