



MOTHER'S DAY BRUNCH BUFFET

Buffet reservations 11:00am - 3:00pm

\$125 per person, \$50 per child

CHILLED STARTERS

SELECTION OF PASTRIES, CROISSANTS, AND ARTISAN BREADS

Vermont butter, mixed berry jam, local ricotta, guacamole

FRUIT & YOGURT

Greek yogurt parfaits, house made granola, marinated fruit salad

RAW BAR

Native oysters, littleneck clams, poached shrimp cocktail, traditional accompaniments

ANTIPASTI

Prosciutto di Parma, sopressata, chorizo, stuffed peppers, marinated olives, focaccia

MIXED GREENS SALAD

Fried artichokes, arugula, shaved red onions, lemon vinaigrette, Parmigiano cheese

SWEET AND SAVORY

ROASTED BEEF STRIP LOIN

Roasted fingerling potatoes, horseradish cream, au jus

PAN SEARED FLUKE

Roasted asparagus, capers, olives, rock shrimp beurre blanc

RIGATONI ALLA GENOVESE

Braised beef, pearl onions, spring peas, garlic toast

MAINE LOBSTER HASH

Tarragon crème fraîche

STUFFED CHICKEN STATLER

Cornbread- cheddar stuffing, braised kale, mustard jus

BRIOCHE FRENCH TOAST

Banana- rum sauce, candied bacon, chocolate chips, strawberries, Chantilly cream

GARDEN VEGETABLE QUICHE

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.

