

MOTHER'S DAY BRUNCH BUFFET

SUNDAY, MAY 8

10:30 A.M. – 2:00 P.M.

SALONE DUCALE BALLROOM

\$72 ADULTS / \$35 CHILDREN (6-12 YEARS)

INTERNATIONAL CHEESE AND CHARCUTURIE DISPLAY

Blue Stilton DPO, Tête de Moine “Monk’s Head, Parmigiano Reggiano, Blu di Bufala, Robiola Rochetta, Prosciutto, Speck, Culatello, Coppa, Felino Salame, Salame Emilia PDO

MENU

EGGS & BREAKFAST

Eggs and Omelets Cooked to Order
Egg Benedict, House Made English muffin, Parma Cotto, Hollandaise
Bacon, Sausage
Apple Calvados French Toast
Breakfast Mini Breads, Croissants, Bagels
House Made Jams, Vermont Butter

CHILLED DISPLAY

Shrimp Tower, Wasabi Yuzu Cocktail Sauce, Meyer Lemon Wedges
Wellfleet Oyster, Tapioca Pearl, Gazpacho Verrine
Tuna Crudo, Compressed Cucumber, Cucumber Pearls, Furikake Soy Gel
Hamachi Crudo, Sea Beans, Suhachi Marmalade, Pink Pepper Corn Flakes
Swordfish Bresaola, Green and Bronze Mustard Greens, Blood Orange Glaze
Living Greens, Garden Condiments, Torn Croutons, Creative Dressings
Grilled, Roasted or Marinated Local Vegetables
Heirloom Tomatoes, Wild Arugula and Hand Crafted Mozzarella

PRIMI

House Made Pasta, Gnocchi and Risotto

SPECIALTIES

Dry Aged Rib Eye Tagliata, Tuscan Butter, Gorgonzola Crema,
Parmesan Crusted Potatoes
48-Hour All Belly Porchetta, Panzanella
Branzino Arrosto, Salsa Verde, Fennel and Baby Artichokes
Pan-fried Chicken with Mascarpone and Baked Chicory
Lamb Three Ways – Braised, Grilled, Sausage, Marjoram Salmoriglio
Dialog of Local Spring Vegetables

SWEETS

Pastry Chef’s Creation of Tarts, Cookies, Verrines, Chocolate Bon Bons, Crème Brule,
Bomboloni, Gelatos, Sorbettos Roasted Apricot Crepes with Zabaglione
and Amaretti Crumble Action Station

*MENU ITEMS SUBJECT TO CHANGE DUE TO PRODUCT AVAILABILITY