



mother's day 2019

BRUNCH BUFFET MENU

INCLUDES BOTTOMLESS MIMOSAS, RESERVATIONS REQUIRED, \$75++

cold

watermelon & quinoa salad

arugula, feta, flowers, prickly pear vinaigrette

baby kale salad

cucumber, radish, fried shallot, citrus vinaigrette

snow crab & shrimp

meyer lemon, house cocktail sauce, chimichurri

gravalax & rye

egg, crème fraîche, chive, fried shallot

hot

achiote marinated barramundi

tomato jam, herbed basmati rice, lemon, cilantro

roasted chicken breast

lemon-thyme demi, marbled potatoes, fried parsley

vegan sausage & peppers

vine ripe sweet peppers, red onion, aged balsamic

vegetarian pasta

gluten free penne, baby zucchini, shallot, tomato,
broccolini, basil oil

eggs

free range eggs cooked to order

(or build your own omelet)

chicken apple sausage, nueske bacon, breakfast
potatoes

carving station

newport natural carved beef tenderloin

black garlic horseradish, fresh horseradish, wild
mushroom ragu

dessert

assorted desserts

by executive chef Joshua Dorrell