



Mother's Day

brunch buffet at the Atrium

Sunday, May 11, 2008

Soups: Creme of Asparagus with fire-roasted red bell peppers
Chilled Cantaloupe with vanilla bean & fresh mint

Salads: Baby Greens Salad with Italian and citrus vinaigrette
Gold & Heirloom Tomatoes with buffalo mozzarella drizzled with olive oil, basil chiffonade, Asiago and balsamic reduction

Platters: Artisan Cheese Display with assorted crackers
Fresh Seasonal Fruit Platter

Amuse Bouche: Deviled Eggs
Bruschetta with roma tomatoes, pesto and Asiago
Duck Confit Spring Rolls
Applewood Bacon-Wrapped Sea Scallops
Plum-Soy Glazed Shrimp
Boursin Almond Croustade
Smoked Salmon Canapes with dill crème
Belgian Endive with gorgonzola dip

Breakfast: Fresh Blueberry Pancakes with maple syrup
Brioche French Toast with banana coconut cream syrup
Waffles with strawberries and chantilly cream
Traditional Eggs Benedict & Vegetarian Benedict with Béarnaise sauce
Chorizo-Tomato Hash Browns
Applewood Smoked Bacon & Country Sausage

Omelet Station: Omelets Made-to-Order featuring crevette shrimp

Entrées: Braised Short Ribs with espresso demi-glace and oven-roasted potatoes, onions and carrots
Blackened Alaskan Halibut with sweet corn coulis on a bed of Szechuan linguini
Pan-Seared Duck Breast with maple cream sauce and tomato-basil couscous
Asian-Plum Vegetable Stir-Fry with tempeh and udon noodles

Seafood & Sushi: Assorted Sushi Rolls & Sashimi
Golden Tuna Tempura with citrus vinaigrette and balsamic glaze
Blue Point Oysters on the Half Shell with champagne mignonette
Shrimp Cocktail with cocktail sauce and lemons

Carving Station: Bourbon Glazed Ham with grilled pineapple

Vegetables: Spaghetti Squash
Fire-Roasted Red Bell Peppers
Asparagus
Oven-Dried Roma Tomatoes

Outdoor Grill: Grilled Petite Filet Mignon
Weather Permitting with orange peppercorn sauce,
served on a black pepper Parmesan baguette

Desserts: An Array of Housemade Delectables

Flambé: Bananas Foster
with vanilla & chocolate ice cream

Cliff Lodge, Level B
10:30 a.m. - 3 p.m.
\$29.95 Adults
\$16.95 Children (Ages 6 -12)

Chef Bruce Phillips
Pastry Chef Anna Hirst

