



# 2022 Mother's Day Brunch



## OMELET STATION

Whole eggs, egg whites, tomatoes, bacon, ham, green onions, mushrooms, peppers, aged cheddar cheese

## SOUP

Cognac Lobster Bisque

## BREAKFAST

Fresh-baked mini pastries, croissants and assorted muffins

Muesli martinis with cinnamon spiced granny smith apple, dry fruit, and berries, nuts and seeds

House-made granola parfait, Greek yogurt

Smoked chicken & apple sausage

Nueskes applewood bacon

Fosters style French toast with rose cream

Fresh berry compote, caramel sauce, chocolate sauce, Chantilly cream

## WAFFLE STATION

Pecan, blueberries, strawberries, chocolate chips, assorted syrups

## SALAD BAR

Texas Caprese with heirloom tomato and mozzarella, fresh basil, aged balsamic glaze

Belgian endive, frisee, smoked peach, goat cheese, candied pecan, apple cinnamon vinaigrette

## BUILD YOUR OWN SALAD

Farmers market mixed green, julienne carrots, sliced mini sweet peppers, English cucumber poker chips, Ancho chili lime vinaigrette, garden ranch, blue cheese, balsamic vinaigrette

## TEXAS CHEESE DISPLAY

Local artisan cheeses, assorted jellies and mustards, house-pickled vegetables and house-made breads and crackers

## HOT STATION

15 spice salmon with sage butter cream

## HOT SIDES

Roasted asparagus with shaved parmesan and pancetta

Roasted garlic herb new potatoes

Fire roasted baby squash, zucchini and carrots

## SIGNATURE STATION

Kaffir lime crab cake benedict with rosewater hollandaise, cured uni

## SEAFOOD DISPLAY

Smoked salmon, cream cheese, boiled eggs, shallots, tomatoes, capers, bagels

Gulf shrimp, snow crab, shucked oysters, mussels, clams, fresh seaweed, with jalapeno mignonette, tabasco, cocktail sauce, lemon

## CARVING STATION

House-cured pastrami with horseradish cream

Braised crispy pork belly with sweet pepper creole mustard

## KIDS CORNER

Chicken tenders with honey mustard, ketchup, garden ranch

Macaroni & white cheddar cheese

Steamed broccoli and carrots

Seasoned French fries

Fruity Pebble French toast with rose cream

## DESSERT DISPLAY

Pomegranate and Champagne Opera Cake with champagne milk chocolate ganache, cranberry pomegranate jam, ruby pomegranate buttercream, sponge cake, pop rock almond crunch base

Citrus Entremets with yuzu white chocolate glaze, grapefruit mousse, calamansi-mandarin confit, vanilla and lemon crème, coconut sponge, caramelized cashews

Lemon and Poppy Seed Gateaux with lemon poppy seed genoise, limoncello gel, raspberry compote, poppy seed mousse

Strawberry Cheesecake with macerated strawberries, oat and graham crumble

Chocolate Pecan Tart with dark chocolate ganache, milk chocolate mousse, spiced candied pecans, pecan praline

Coffee Tart with coffee ganache, oatmeal crisp, hazelnut praline, sweet milk cremeux, caramelized white chocolate mousse

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE THE RISK OF FOODBORNE ILLNESS.

