

The Farmhouse *Bistro*

Mother's Day 2017 Brunch Buffet

Adults: \$40, Guests under 12: \$17

Starters

Chilled Mango and Strawberry Soup

with organic yogurt and fresh mint

The Farmhouse Feta, Watermelon, and Fresh Mint Salad

organic baby arugula with crumbled feta and diced cucumbers; drizzled with aged balsamic

The Apricot and Pistachio Salad

organic baby field greens with crumbled gorgonzola, toasted pistachios, and dried apricots with baby heirloom tomato in a light citrus-chive vinaigrette

Assorted Danish, Muffins, and Sticky Buns

Main Course

Prime Rib Au Jus

with horseradish cream

Cold Poached Salmon

with cucumber yogurt dill sauce

Belgian Waffles with Fresh Organic Blueberries or Salted Caramel Bananas

Belgian waffles with a choice of toppings, served with amber maple syrup and whipped butter

Eggs Benedict with Hollandaise

Canadian bacon and soft poached eggs on a homemade brioche muffin

Scrambled Eggs with Assorted Toppings

fluffy scrambled eggs that can be topped with bacon bits, grated Monterey Jack diced ham, diced peppers, and chopped scallions

Crisp Applewood Smoked Bacon and Breakfast Sausage Links

O'Brian's Hash Brown Potatoes

diced red bliss potatoes roasted with onions, peppers, and fresh thyme

Spring Vegetable Medley

Brussels sprouts, haricot verts, and baby carrots cooked with fresh tarragon, Dijon mustard, and Chablis

Crawfish Paella

served over saffron rice with chorizo, sweet bell peppers, and okra

Desserts

Meyer Lemon Cake Bites with Homemade Lemon Curd

Fresh Tropical Fruit Salad

Mini White Chocolate and Raspberry Trifle

Fresh Squeezed Orange Juice, Cranberry Juice, Iced Mint Tea, Coffee, and Hot Tea

Price includes buffet only. Sales tax, alcohol, and gratuity are not included.