



MOTHER'S DAY BRUNCH

SUNDAY MAY 8, 2016

Artisinal Croissants and Scones, Tea Breads, Danish, Mini-Muffins, Apple Streusel Coffee Cake
with Whipped Butter, Whole Grain Mustard Butter, Fireside Jams

North Country Local Applewood Smoked Bacon, Breakfast Sausages

Smoked Salmon Display

Olive-Caper Tapenade, Chermoula Sauce, Egg Salad, Sweet Red Onion Marmalade, Dill Creme Fraiche and Pumpnickel & Brioche Toasts

Crab Cakes

Mango Chutney

Belgian Waffles

Raspberries, Whipped Cream, Powdered Sugar, Maple Syrup

Fresh Fruit Salad

Baby Arugula Salad

Pickled Beets, Pickled Red Onion, Sea Salt Toasted Pistachios, Crumbled Capri Goat Cheese, Sherry Vinaigrette

Fireside Kale & Romaine Caesar Salad

Garlic Croutons, Shaved Parmesan

Fireside Macaroni Panko-Crusted Macaroni and Cheese

Orecchiette Pasta with Local Farm Cheeses

Ras el Hanout Dusted Grilled Asparagus

Sea Salt Toasted Sliced Almonds

Patatas Bravas Home Fries

Seasoned Seasoned Spanish Potato Home Fries with Smoked Paprika Aioli

Charred Cauliflower

Grilled Shishito Pepper Salsa Verde, Grilled Red Onion, Oregano, Parsley, Aged Balsamic

Chai Tea Glazed Smoked Ham

Whole Grain Pommery Mustard

Chef-Carved Roasted Top Sirloin with Horseradish Cream and Bordelaise Sauce

Omelet Station

Pastries, Chocolate Dipped Strawberries, Assorted Whoopie Pies, Nutella Bread Pudding, Chocolate Ganach
and Sea Salted Caramel Profiteroles, Cider Donut Beignets