

MOTHER'S DAY BRUNCH

SUNDAY, MAY 12 AT KITCHEN NOTES

BRUNCH BUFFET 9AM – 2PM

SOUP & SALAD

CREAM OF ASPARAGUS SOUP

Crema / Pepitas / Parmesan

SPRING PEA AND BULGUR WHEAT SALAD

Radish / Tomato / Mizuna

Pickled Red Onions / Basil Vinaigrette

GREENS & THINGS

Spring Mix Greens / Romaine / Chard

Cheddar / Feta / Carrots / Radish

Strawberries / Fennel / Chick Peas

Rye Croutons / Green Goddess Dressing

Apple Cider Vinaigrette / Parmesan Garlic Dressing

GRILLED BREADS & SPREADS

Sweet Onion Dip / Pimento Cheese / Three Pepper Jam

COASTAL SELECTION

KING CRAB LEGS

PEEL & EAT SHRIMP

OYSTER SHOOTERS

Dickel Cocktail Sauce / Hoppin' Hot

CARVING STATION

SMOKED PRIME RIB

Green Tomato Chimichurri / House Made Steak Sauce

Blue Cheese Horseradish Cream Sauce

KENTUCKY SOY ROASTED SALMON

Pickled Mustard / Rhubarb Gastrique

Pecan Gremolata

CHILDREN'S BUFFET

CHICKEN TENDERS & TATER TOTS

HONEY BUTTER CARROTS

MAC & CHEESE

FRUIT SALAD

BREAKFAST

GRAND BISCUIT TABLE & PASTRIES

SEASONAL FRUIT & BERRIES

EGGS MADE TO ORDER

APPLE-WOOD SMOKED BACON / SAUSAGE

GRIDDLE FRIED POTATOES

ORANGE CREAM CHEESE BLINTZ

Strawberry Compote / Chocolate Sauce

ENTRÉES

SCALLOP, SHRIMP & GRITS

Andouille Sausage / Smoked Tomato Gravy

HERB ROASTED CHICKEN

Honey Glazed Carrots / Leeks / Pan Sauce

GRILLED ASPARAGUS

Roasted Red Peppers / Balsamic Glaze

GREEN BEAN CASSEROLE

Mushrooms / Buttermilk Crispy Onions

CONFIT GARLIC SMASHED POTATOES

SWEET ENDINGS

CHURRO CAKES / PINK LEMONADE CUPCAKES

MIMOSA PANNA COTTA / ALMOND MACARONS

BUTTERSCOTCH POT DE CRÈME

CHOCOLATE COVERED STRAWBERRIES

HIBISCUS STRAWBERRY TART

WILD BLUEBERRY PIE / STRAWBERRY RHUBARB PIE

TRIPLE CHOCOLATE TRIFLE WITH NUT BRITTLE

\$55 ADULTS, \$28 CHILDREN 6 – 12 (PLUS TAX)

COMPLIMENTARY FOR CHILDREN 5 & UNDER