



Mother's Day Brunch Buffet

FEATURING HARPIST & SINGER DARCY BELL-MYERS

SUNDAY, MAY 10TH 9:30AM - 2:00PM

ADULT 60 | CHILDREN (3 TO 11) 20

Menu

- YOGURT PARFAIT** **GFF** fresh berries, oat topping
- FRESH FRUIT** **GFF** cantaloupe, honeydew, pineapple & grapes
- BREAKFAST PASTRIES** freshly baked mini muffins, mini cinnamon rolls & fruit filled pastries
- SHRIMP COCKTAIL** **GFF** lemon & tangy cocktail sauce
- TRIA HOUSE SALAD** **GFF** mixed greens, radish, fennel, onion, cucumber, tomatoes, herb vinaigrette
- CRÈME BRÛLÉE FRENCH TOAST** brioche, crème brûlée batter, maple syrup
- STRAWBERRY BLINTZ** orange and vanilla-scented cream cheese filled crepes, topped with strawberry gastrique
- SCRAMBLED EGGS** **GFF** soft scrambled with cream cheese & chives
- TRADITIONAL EGGS BENEDICT*** **GFF** pit ham on toasted English muffin with poached eggs & hollandaise
- BREAKFAST MEATS** **GFF** applewood smoked bacon & country sausage links
- PARMESAN LEEK HASHBROWNS** **GFF** creamy hashbrown bake
- PESTO PASTA PRIMAVERA** cavatappi, cream, spinach, parmesan, vegetable medley
- HONEY DIJON GLAZED HAM** **GFF** garlic mashed potatoes
- CHICKEN FRANÇAISE** **GFF** parsley-caper lemon sauce with roasted brussels sprouts
- SALMON*** **GFF** dill cream sauce & haricot verts
- BEEF BOURGUIGNON** **GFF** braised beef with carrots, pearl onions & demi-glace
- ASSORTED DESSERT DISPLAY** assorted mini desserts

Beverages

CHOICE OF BOTTOMLESS COFFEE, TEA AND SOFT DRINKS OR ONE SERVING OF CHAMPAGNE, MIMOSA, BELLINI, JUICE OR HOT CHOCOLATE INCLUDED.

- JUICE** orange, grapefruit, apple or cranberry 5
- ESPRESSO 5 - LATTE OR CAPPUCCINO 6 - HOT CHOCOLATE 6**
- CHAMPAGNE** brut glass 7 | bottomless 10
- MIMOSA** orange or cranberry glass 7 | bottomless 10
- BELLINI** peach purée, prosecco glass 7 | bottomless 10
- BLOODY MARY** tightline vodka, house-made bloody mary mix 8
- HUGO SPRITZ** mint, elderflower liqueur, prosecco, soda 10
- ST. GERMAIN SPRITZ** elderflower liqueur, sparkling wine, soda 11
- FRENCH 75** gin, lemon juice, simple syrup, champagne 11
- ESPRESSO MARTINI** absolut vanilia, house irish cream, mr black, espresso 12

GFF - denotes gluten free friendly: menu items that can be made gluten free upon request.

Tax & Gratuity not included. A 20% service charge will be added to parties of 8 or more.

* Consumer advisory: items are served raw, under cooked or contain raw or under cooked ingredients.

Consuming raw or under cooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness. 4-06-26

A MORRISSEY HOSPITALITY PROPERTY



Mother's Day Brunch Buffet

JEROME ROOM

SUNDAY, MAY 10TH 10:00AM - 1:30PM

ADULT 60 | CHILDREN (3 TO 11) 20

Menu

- YOGURT PARFAIT GFF** fresh berries, oat topping
- FRESH FRUIT GFF** cantaloupe, honeydew, pineapple & grapes
- BREAKFAST PASTRIES** freshly baked mini muffins, mini cinnamon rolls & fruit filled pastries
- SHRIMP COCKTAIL GFF** lemon & tangy cocktail sauce
- TRIA HOUSE SALAD GFF** mixed greens, radish, fennel, onion, cucumber, tomatoes, herb vinaigrette
- CRÈME BRÛLÉE FRENCH TOAST** brioche, crème brûlée batter, maple syrup
- STRAWBERRY BLINTZ** orange and vanilla-scented cream cheese filled crepes, topped with strawberry gastrique
- SCRAMBLED EGGS GFF** soft scrambled with cream cheese & chives
- TRADITIONAL EGGS BENEDICT* GFF** pit ham on toasted English muffin with poached eggs & hollandaise
- BREAKFAST MEATS GFF** applewood smoked bacon & country sausage links
- PARMESAN LEEK HASHBROWNS GFF** creamy hashbrown bake
- PESTO PASTA PRIMAVERA** cavatappi, cream, spinach, parmesan, vegetable medley
- HONEY DIJON GLAZED HAM GFF** garlic mashed potatoes
- CHICKEN FRANÇAISE GFF** parsley-caper lemon sauce with roasted brussels sprouts
- SALMON* GFF** dill cream sauce & haricot verts
- BEEF BOURGUIGNON GFF** braised beef with carrots, pearl onions & demi-glace
- ASSORTED DESSERT DISPLAY** assorted mini desserts

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MOTHER'S DAY DINNER PRIX FIXE MENU

SUNDAY, MAY 10 | 4:00PM - 8:00PM

STARTING AT \$45++ | ADD WINE PAIRINGS \$12++

First Course

Choice of one

LOBSTER BISQUE **GFF**

sherry & chive oil +2

FRENCH ONION SOUP **GFF**

crouton, gruyère & provolone cheeses

CAESAR SALAD **GFF**

romaine, parmesan, garlic baguette,
classic caesar dressing

WEDGE SALAD **GFF**

baby iceberg, tomatoes, bacon,
bleu cheese crumbles, choice of dressing

ROASTED BEET SALAD **GFF**

frisée, goat cheese, candied pistachios,
white balsamic honey vinaigrette +2

SHRIMP COCKTAIL **GFF**

three chilled shrimp, horseradish cream,
cocktail sauce, watermelon radish

HONEY BOURSIN

SEARED DUCK CRISP **GFF**

two artisan crisps, seared duck,
honey boursin, cherry reduction

POTATO SKINS **GFF**

two crisp skins with bacon,
smoked gouda mix, chives, sour cream

WINE PAIRING Rose or Pinot Noir

Second Course

Choice of one

POT PIE chicken, diced carrots, peas, onions, potatoes, velouté, herbs, puff pastry 45

PESTO PRIMAVERA **GFF** cavatappi, cream, spinach, parmesan, vegetable medley, garlic baguette with chicken 45 ~ with shrimp 49

CHICKEN FRANÇAISE **GFF** parsley-caper lemon sauce, asparagus, parmesan leek potatoes 47

BEEF BOURGUIGNON **GFF** sauteed carrots, crispy onions, demi-glace, garlic mashed potatoes 49

SALMON* **GFF** red pepper coulis, chive oil, southwest mashed potatoes 49

SEA BASS* **GFF** spinach, mushrooms, tomatoes, caper lemon sauce 49

TWIN LOBSTER TAILS **GFF** two 4 oz. lobster tails, butternut squash risotto, asparagus, drawn butter, lemon 69

FILET MIGNON* **GFF** choice of garlic mashed or parmesan leek potatoes 6 oz. 59 ~ 8 oz. 69

TOURNEDOS OSCAR* **GFF** bearnaise, crab & asparagus, choice of garlic mashed or parmesan leek potatoes 69

RIBEYE STEAK* **GFF** choice of garlic mashed or parmesan leek potatoes 12 oz. 69

FILET* & GARLIC SHRIMP **GFF** choice of garlic mashed or parmesan leek potatoes 65

FILET* & CRAB CAKE choice of garlic mashed or parmesan leek potatoes 69

FILET* & LOBSTER **GFF** choice of garlic mashed or parmesan leek potatoes 75

WINE PAIRING Chardonnay or Syrah

Third Course

Choice of one

CRÈME BRÛLÉE **GFF** vanilla cream, caramelized sugar

SIGNATURE CHÔMEUR PUDDING butter cake, maple syrup, vanilla ice cream

CHOCOLATE SOUFFLÉ CAKE warm fudge center ~ add à la mode +2

NEW YORK STYLE CHEESECAKE spiced blueberry compote, lemon sugar

STRAWBERRY PIE graham cracker crust, strawberries, strawberry glaze, whipped cream

WINE PAIRING Moscato or Grahams' Six Grapes Port

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