



# 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

## 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 vanilla, 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

## Cocktails

### HUGO SPRITZ

prosecco, mint, elderflower 10

### SCARLET DOVE

tequila, grapefruit, cranberry 10

### SNOW ANGEL

vanilla vodka, cinnamon, cream 10

### BLACKBERRY THYME OLD FASHIONED

jim beam, blackberry, thyme, angostura bitters 12

### MINTED MULE

tattersall barrel rum, pineapple, mint, ginger beer 12

### SILVER PINE

tattersall gin, lemon, rosemary 12

### THE FALL GUY

tattersall rye, apple brandy bitters 14

## Martinis

### GATSBY

beefeater gin, absolut vodka, elderflower, lime, sparkling wine 10

### FRENCH MARTINI

tattersall tightline vodka, raspberry, pineapple, lime 10

### THE GENERAL

tattersall rosso gin, blue curaçao, lemonade, sparkling wine 11

### ESPRESSO MARTINI

absolut vanilla, house irish cream, mr black, espresso 12

## Spirit-Free

### PEACHY KEEN

peach shrub, orange juice, ginger beer 7

### FIGGY STARDUST

fig, cherry, lemon, rosemary 7

## On Tap

MICHELOB GOLDEN LIGHT 6

SEASONAL ROTATION 8 - KONA BIG WAVE 8

ALASKAN AMBER - SURLY FURIOUS 8

WARPIGS FOGGY GEEZER 8

## Bottle & Can

COORS LIGHT - BUSCH LIGHT 6

SAMUEL ADAMS LAGER - STELLA ARTOIS 7

FULTON LONELY BLONDE 7

CORONA - AMSTEL LIGHT 7

WHITE CLAW SELTZER - BLACK CHERRY OR MANGO 7

LOON JUICE CIDER 8

## Alcohol-Free

ATHLETIC IPA 7

ATHLETIC UPSIDE DAWN 7

SIERRA NEVADA HOP SPLASH 7

HEINEKEN 0.0 7

## Wine

Glass | Bottle

### SPARKLING WINE

Benvolio Prosecco, Veneto, ITA 10 | 38  
Nicolas Feuillatte Brut Rosé Champagne, Chouilly, FRA 95  
Veuve Clicquot Champagne, Reims, FRA 125

### RIESLING

Kung Fu Girl, Columbia Valley, WA 10 | 38  
Selbach Incline, Mosel, DEU 14 | 53  
Maximin Grünhaus, Abtsberg, Mosel, DEU 92

### PINOT GRIGIO

Santa di Terrossa, Veneto, ITA 9 | 34  
A to Z Wineworks, OR 12 | 46  
Jermann, Northeastern ITA 57

### CHARDONNAY

Murphy-Goode, Sonoma, CA 9 | 34  
Oak Farm, Lodi, CA 12 | 46  
Sonoma-Cutrer, Sonoma, CA 14 | 53  
Cakebread, Napa Valley, CA 89  
Flowers, Sonoma, CA 91

### SAUVIGNON BLANC

Murphy-Goode, Sonoma, CA 9 | 34  
Juggernaut, Marlborough, NZL 12 | 46  
Twomey, Sonoma, CA 61

### ROSÉ & OTHER WHITES

Campuget Rosé, Rhône, FRA 9 | 34  
Pieropan Soave, ITA 13 | 49  
Sella & Mosca La Cala Vermentino, Sardinia, ITA 14 | 53  
Minges Scheurebe Feinherb, Pfalz, DEU 62  
Nikolaihof Grüner Veltliner Hefeabzug, Wachau, AUT 86

### PINOT NOIR

Murphy-Goode, Sonoma, CA 9 | 34  
Banshee, Santa Barbara, CA 12 | 46  
J Vineyards, Russian River Valley, CA 91  
Cloudy Bay, Marlborough, NZL 93  
Flowers, Sonoma Coast, CA 96

### MERLOT

Sterling, Central Valley, CA 9 | 34  
Emmolo, Napa Valley, CA 20 | 73  
Duckhorn, Napa Valley, CA 92

### CABERNET SAUVIGNON

Murphy-Goode, Sonoma, CA 9 | 34  
Oak Farm Tievoli, Lodi, CA 12 | 46  
Beringer Knights Valley, Sonoma, CA 18 | 68  
Cyrus, Sonoma, CA 72  
Duckhorn, Napa Valley, CA 106  
Jordan, Alexander Valley, CA 114  
L'Ecole No 41, Ferguson, WA 121

### OTHER REDS

Doña Paula Malbec, Mendoza, ARG 12 | 46  
Cline Syrah, Sonoma, CA 14 | 53  
Ziereisen Blauer Spätburgunder, Baden, DEU 16 | 62  
Tenuta di Arceno Chianti, Tuscany, ITA 66  
Ridge Three Valleys Blend, Sonoma, CA 68  
Juan Gil Blue Label Blend, Jumilla, ESP 80  
Valdicava Rosso di Montalcino, Tuscany, ITA 84  
Frog's Leap Zinfandel, Napa Valley, CA 92  
Tenuta Sette Cieli Noi 4, Tuscany, ITA 95  
Justin Isosceles Blend, Paso Robles, CA 102  
Pride Syrah, Sonoma, CA 105  
Sartori di Verona Amarone, Veneto, ITA 105