

The Bistro & Wine Bar

MOTHER'S DAY JAZZ BRUNCH BUFFET 2025

Featuring the José Allendes Trio

SUNDAY, MAY 11TH

SEATING FROM 11:15AM TO 3:00 PM

\$120 PER PERSON PLUS TAX & GRATUITY | \$65 PER CHILD AGES 6-12 PLUS TAX & GRATUITY

D I S P L A Y S

ASSORTED BREAKFAST PASTRIES, MUFFINS, CROISSANTS

CRISPY ZUCCHINI FRITTERS, SMOKED SALMON, *Dill Cream*

JUMBO SHRIMP COCKTAIL, *Cocktail Sauce*

MEDITERRANEAN GRILLED VEGETABLES, *Tapenade, Tzatziki, Naan Bread*

SHORT RIB ARANCINI, *Truffle Aioli*

VEGETARIAN QUICHES

EGGS BENEDICT, CANADIAN BACON, PORTUGUESE MUFFINS, *Hollandaise Sauce*

S O U P S & S A L A D S

YELLOW TOMATO BISQUE, *Crème Fraîche, Chervil, Croissant Croutons*

COBB SALAD, *Hard-Boiled Egg, Crispy Smoked Bacon, Grilled Corn, Cherry Tomato, Bibb Lettuce, Red Onion, Great Hill Blue Cheese, Honey Dijon Vinaigrette*

M A I N S & C A R V I N G S T A T I O N

CEDAR PLANK WILD CAUGHT SALMON, *Maple Dijon Glaze*

WILD MUSHROOM RAVIOLI, *Sauce Mornay, Spring Peas, Brown Butter Panko*

NEW ZEALAND LEG OF LAMB, *Roasted Root Vegetables, Mint Chermoula*

CARVED ROAST PRIME RIB, *Mushroom Demi-Glace, Horseradish Crème*

LOBSTER PAELLA, *Andouille Sausage, Shrimp, PEI Mussels, Saffron, Spanish Rice*

S I D E S

CREAMY DAUPHINOISE POTATOES, *Gruyère, Parmesan, Nutmeg*

SAUTÉED BROCCOLINI, *Confit Garlic, Lemon*

D E S S E R T B U F F E T

ARTISANAL PASTRIES, PETIT FOURS, TARTS, COOKIES & CAKES



*Reservations are required.
Price includes coffee and juice.*

Chef de Cuisine Jake Silins

Please inform your server of dietary needs, restrictions, or allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of food-borne illness.

Groups of 7 or more people will be charged an 18% automatic gratuity.