

# The Bistro & Wine Bar

## MOTHER'S DAY JAZZ BRUNCH BUFFET 2024

*Featuring The Pat Ryan Trio*

SUNDAY, MAY 12<sup>TH</sup>

SEATING FROM 11:15AM TO 3:15PM

\$95 PER PERSON PLUS TAX & GRATUITY | \$45 PER CHILD AGES 6-12 PLUS TAX & GRATUITY

### D I S P L A Y S

ASSORTED BREAKFAST PASTRIES, MUFFINS, CROISSANTS

JUMBO SHRIMP COCKTAIL *with Cocktail Sauce*

ARTISANAL CHEESE & CHARCUTERIE PLATTER

HAM & BRIE CROISSANTS

SHORT RIB ARANCINI

VEGETARIAN QUICHES

SCRAMBLED EGGS & APPLE SAUSAGE

BRIOCHE FRENCH TOAST *served with Vermont Maple Syrup & Apple Butter*

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

LOBSTER BISQUE *served with Crème Fraîche, Chervil, and Rosemary-Garlic Crostinis*

KALE CAESAR SALAD *with Hard-Boiled Egg, Shaved Brussel Sprouts,  
Sourdough Croutons & Lemon-Parmesan Dressing*

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

SALMON EN CROÛTE *with Artichoke, Sautéed Spinach, and Dill Caper Crème Sauce*

SUNDRIED TOMATO & BROCCOLI ALFREDO GNOCCHI *with Pine Nuts*

NORTH COUNTRY HOUSE HONEY-GLAZED HAM *with Pineapple Chutney*

CARVED ROAST PRIME RIB *with Mushroom Demi-Glace & Horseradish Cream*

### S I D E S

ROASTED FINGERLING POTATOES *with Lemon, Garlic, and Rosemary*

SAUTÉED BROCCOLINI *with 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.*