

The Bistro & Wine Bar

MOTHER'S DAY JAZZ BRUNCH BUFFET 2024

Featuring The José Allende Trio

SUNDAY, MAY 12TH

SEATING FROM 11:15AM TO 3:15PM

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

DISPLAYS

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*

SOUPS & SALADS

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*

MAINS & CARVING STATION

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*

SIDES

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

SAUTÉED BROCCOLINI *with Confit Garlic & Lemon*

DESSERT BUFFET

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.