

Mother's Day
CELEBRATION

MAY 11 | 10 A.M.-3 P.M. | FLORABELLE

\$99 per adult | \$52 per child

THE MORNING TABLE

FRESH FRUIT + GREEK YOGURT + BAGELS
GEORGIA PEACH BREAD PUDDING
DANISHES + ALL BUTTER CROISSANTS
BREAD & BUTTER BAR + FRESH FARM EGGS
CHEF-PREPARED OMELETS + STEEL-CUT
OATMEAL + BISCUITS & GRAVY + CHEDDAR
GRITS + APPLEWOOD SMOKED BACON
SAUSAGE + POTATOES

CHEESE & CHARCUTERIE

BENTON'S HAM + CHORIZO + COPPA
HOUSE SMOKED SALMON + GOAT CHEESE
GREEN HILL + TOMME + GRILLED VEGETABLES

CHEF'S GARDEN

BABY KALE SALAD
sprouting greens + local berries + goat cheese
focaccia + blackberry vinaigrette

BABY ROMAINE CAESAR SALAD
crouton + parmesan crisp + citrus emulsion

BROCCOLI, BACON & CRANBERRY SALAD
smoked bacon vinaigrette

ANCIENT GRAINS
cucumber + endive + goat cheese + sunflower seeds
raspberry vinaigrette

PEACH & PROSCIUTTO CAPRESE
basil + white balsamic + fennel pollen

SEAFOOD DISPLAY

FERNANDINA SHRIMP COCKTAIL
TUNA POKE + OCTOPUS POKE
ST. AUGUSTINE CLAMS + MUSSELS
EAST COAST RAW OYSTER BAR
OYSTERS ROCKEFELLER + ALL THE FIXINS

CHEF'S TABLE

CARVED PRIME RIB
au jus + horseradish cream + rolls

PINEAPPLE GLAZED HAM
pineapple mustard glaze

POTATO GNOCCHI
duck confit + tuscan kale + spring squash + parmesan

MOROCCAN SWORDFISH
chraimeh sauce + olive + lemon

CARVED LEG OF LAMB
merguez spice + peach habanero jam

CANDIED SWEET POTATOES

MASHED POTATOES

FLORIDA CITRUS GLAZED CARROTS

ROASTED SPRING VEGETABLES

THE KID'S TABLE

CAESAR SALAD + MAC & CHEESE
CHICKEN TENDERS + BEEF SLIDERS
STEAMED BROCCOLI + SUGAR COOKIES

SWEET ENDING

DONUT WALL
STRAWBERRY
MATCHA TART
LAVENDER HONEY
CRÈME BRÛLÉE
BLOOD ORANGE
PANNA COTTA

VANILLA & CHOCOLATE
SHORTCAKES
ASSORTED FRUIT WITH
WHIPPED CREAM & TOPPINGS
TRUFFLES, MACARONS &
PÂTE DE FRUIT
WHITE CHOCOLATE
RASPBERRY CHEESECAKE

TRIPLE CHOCOLATE
BUDINO
CARAMEL-COCONUT
CUPCAKES
MOCHA TRES LECHES
CHERRY PISTACHIO
MOUSSE

Details and pricing only valid for 2025.

FloraBelle