



Mother's Day CELEBRATION



Sunday, May 10

Please visit [OpenTable.com](https://www.opentable.com) (Cast Iron) for reservations.

Fruits and Berries

Watermelon, cantaloupe, pineapple, strawberries, blackberries, star fruit

Chilled and Cold

Peach and Watermelon Salad

Peach, watermelon, avocado, spiced lotus root chip, prosciutto, grilled lemon

Insalata Caprese

Caprese salad skewers, baby arugula, saba gastrique

Blood Orange and Roasted Golden Beet Salad

Blood oranges, roasted golden beets, pea shoots, goat cheese, pickled red onions

Mezze Bar

Hummus beiruti, baba ganoush, mint labneh, tabbouleh, naan dippers

Hand Tossed Greens

Baby spinach, iceberg, romaine, arugula Heirloom cherry tomato, cucumber, pickled onion, shaved carrots, roasted peppers, corn

Pimento stuffed olives, mild cherry peppers, dried cranberries, pepitas, candied pecans, watermelon radish, sliced almonds

Aged cheddar, feta, bacon bits, herb croutons

Champagne vinaigrette, green goddess, honey citrus dressing, roasted garlic parmesan

On the Ice

Chilled Shrimp

Traditional cocktail sauce, tobasco, mignonette, melted butter, lime and lemon wedges

Herbed Salmon Gravlax

Gherkins, caper berries, cocktail onions, dill crème fraîche, bagel thins

Assorted Sushi and Sashimi

Gari, wasabi, shoyu

Cheese and Charcuterie

Chef's selection of artisanal cheeses and charcuterie

Whole grain mustard, fig jam, orange



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marmalade, honey, cornichons, grapes, queen olives, Marcona almonds, assorted crackers

Boulangerie

French baguettes, parmesan and chilly lavash, Bridor assorted rolls, sister rolls, cheddar and jalapeño wheel buns, hard rolls, croissants, chocolate Danish, dark rye bread artisan loaf, sourdough round artisan sesame rolls, brioche, focaccia

Honey lavender butter, brown sugar pecan butter, herbed sea salt butter

Eggs to Order

Cage Free Brown Eggs

Onions, peppers, spinach, jalapeño, mushroom, pico de gallo, cilantro
Chorizo, ham, diced chicken, cheddar, pepper jack

Breakfast Favorites

Chive Scrambled Eggs

Chicken Apple Sausage

Triangle Hashbrown

Applewood Smoked Bacon

Buttermilk Pancake Station

Toppings: Brûlée bananas, berries, whipped cream, chocolate sauce, raspberry sauce, maple syrup

Soup

Crab and Asparagus Velouté

Sweet leeks, celery, butter, asparagus tips, crème fraîche, chives, crackers

Chef's Carvings

Home Smoked Coffee Rubbed Brisket

Peach habanero glaze, buttermilk mashed potato, roasted baby carrots

Chili, Rosemary and Garlic Rubbed Porchetta

Roasted baby potatoes, lemon herb peppercorn cream, green peas and shallots

Ala Plancha

Miso Glazed Salmon Skewers

Chili Crisp Tofu, Broccoli, Cashew

Ginger scallion and schezwan sauce



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From the Wok

Thai Red Chicken Curry

Steamed Jasmine Rice

Lo Mein Noodles

Vegetable Spring Rolls

Sweet chili sauce, plum sauce

For the Little Ones

Mac-n-Cheese

Mini Pepperoni Pizza

Ranch Potato Wedges

Ketchup, honey mustard, BBQ sauce

Fruit cups

The Sweet Tooth

Cakes and Tarts

Chocolate Torte, Candied Orange

Blueberry Lavender Pie Tart

Lemon Meringue Tart

Key Lime Tart, White Chocolate Whipped

Ganache

Strawberry White Chocolate Cheesecake

Individual Verrine

Chocolate Pot de Crème

Baileys Tiramisu

Vanilla Bean Panna Cotta, Raspberry Rose

Compote

Riz Au Lait, Tahitian Vanilla Beans, Toasted

Almonds

Orange Blossom Mouse, Pistachio Crumble

Baklava

Assorted Cupcakes

Lemon Cupcake, Lavender Honey Buttercream

Vanilla Cupcake, Strawberry Cream Cheese

Filling

Warm Goodness

Bread pudding, Crème anglaise

Milk Chocolate Fountain, Mini Marshmallow,

Strawberries, Rice Crispy Squares, Pretzel Bites,

Wafers

\$88 Adults, \$48 children 6–12 (plus tax and service charge); Complimentary for Children 5 & Under Seating Available Every Half an Hour From 10:45 a.m. to 3:00 p.m.