



Mother's Day

BRUNCH BUFFET

- CHEF VANESSA'S FAMOUS BISCUIT BAR
"made with a mother's love"
hot honey, chive butter, bacon jalapeño jelly, mixed berry jam, sausage gravy
- COCONUT CHIA SEED CUPS
dragonfruit, lime zest granola, toasted coconut
- SMOKED SALMON
shaved red onion, caper berries, lemon, dill, cream cheese, mini bagels
- ARTISANAL CHEESES
- DAILY'S APPLEWOOD SMOKED BACON
- BREAKFAST SAUSAGE
- BOURSIN SCRAMBLED EGGS
chives, cultured butter
- OMELETTES TO ORDER
mushrooms, bell peppers, onions, ham, bacon, tomato, cheddar, spinach
- ROASTED SPRING VEGETABLES
asparagus, baby carrots, pearl onion
- AL PASTOR RUBBED SALMON
charred corn, snap peas, cilantro-lime butter
- BRAZILIAN PICANHA STEAK
cilantro-horseradish chimichurri, crispy fingerling potatoes
- PORK BELLY PORCHETTA
piquillo salsa verde
- POACHED SHRIMP
cocktail sauce
- JONAH CRAB CLAWS
caper remoulade
- BABY GEM LETTUCE SALAD
salt roasted beets, goat cheese, pistachio, champagne vinaigrette
- CAESAR SALAD
shaved parmesan, garlic-herb croutons, confit tomatoes, creamy caesar dressing
- GREEN GODDESS CHICKEN SALAD
avocado, cucumber, breakfast radish, shaved asparagus, feta

KIDS

- CHICKEN TENDERS
- WHITE CHEDDAR MAC N' CHEESE
- CAVATAPPI PASTA
marinara sauce
- FRENCH FRIES

SWEETS

- HILL'S KITCHEN PASTRIES & CONFECTIONS

\$75 ADULT | \$35 CHILD 5-12

4 and under complimentary

SUNDAY, MAY 10 | 10 AM - 2:30 PM

Executive Chef Jeff Moore - *General Manager* Elizabeth Walters - *Pastry Chef* Sarah Whistler

note: consuming undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.
20% gratuity applied for parties of six or more, adjustable upon request.