

MOTHER'S DAY BRUNCH

Sunday, May 12th | Please call 508.627.3761 for reservations

BREAKFAST

Chef attendant, omelet station
Apple smoked bacon, breakfast sausage
Fluffy pancake, lemon curd, Nutella, maple syrup
Freshly baked danish, croissant,
pain au chocolat, muffins
Yogurt parfait, granola
Sliced seasonal fruit and berries

VINEYARD FARMER'S APPETIZERS

Charcuterie platter

Cheese platter

Roasted beet salad, arugula, pecan nuts, red wine vinegar dressing

Green asparagus salad, crunchy radish, mimosa vinaigrette

Smoked salmon, potato salad with chive, yuzu mousseline

Beans and peas salad, fresh herbs, lemon oil
Duck deviled egg, chive and Dijon mustard

Mixed green salad, cherry tomato, cucumber, white balsamic dressing

Tomato and mozzarella, basil pesto, balsamic crema

RAW BAR

Katama Bay oysters, citrus pearl
Sashimi of Hamachi, Fresno pepper, ponzu sauce
Shrimp cocktail, horseradish sauce
Littleneck and clams
Salmon ceviche, radish and Meyer lemon confit
Crab claws, chipotle mayo

CARVING STATION

Oven roasted NY beef striploin with garlic and rosemary, roasted potatoes, bearnaise sauce

Whole baked salmon with fennel pollen and lemon, charred broccolini, olive oil

Glazed Virginia ham with passion fruit and peppercorn, black rice, yuzu-kocho cream

Mini lobster pot pie with celery, light bisque

LAND & SEA

Crispy duck leg confit, roasted potatoes, mushroom with herbs

Roasted chicken breast, spring vegetables casserole, espelette pepper

Grilled sea bass Provençale, fennel confit, baked eggplant, sauce vierge

4 cheese ravioli, basil tomatoes sauce, parmesan shaving

DESSERTS

Assorted seasonal pies

Strawberries shortcake

Opera coffee cake

Pavlova, berries, lemon

Japanese cheese cake, yuzu whipped cream

Caramelized pineapple upside down cake

Vanilla floating island

Crêpe station

Harbor View Hotel signature cookies

Mini French pastries

Chocolate cream puff