



MOTHER'S DAY BRUNCH

Sunday, May 14 | 10:30 am - 2:30 pm
125.00 per Adult | 49.00 per Child Under 12

BREAKFAST FEATURES

Seasonal Fruit
Buttermilk Pancakes
Eggs & Omelets Station
Applewood Smoked Bacon, Sausage Links, Chicken-Apple Sausage
Red Bliss Potatoes, Southern Onions & Peppers
Avocado Toast Station
Danish, Muffin, Toast & Bagels
Smoked Salmon Platter

APPETIZERS & SALAD

Cheese & Charcuterie

Manchego Cheese, Gruyere, Aged Cheddar, Brie, Chorizo, Soppressata
Serrano Ham, Salumi, Sour Cherry Compote
Apricots, Spiced Pecan, Artisinal Breads

Seafood Market

Chablis Poached Shrimp, Snow Crab Claws, SC Oysters
Cajun Crawfish, Ahi Poke, Steamed Clams

Caesar Salad

Romaine Hearts, Garlic Croutons, Parmesan Cheese

Salad Nicoise

Seared Albacore Tuna, Potato, Olives, Haricot Verts

CARVING

SC Honey Glazed Ham, Pineapple Chutney
Herb Roasted Whole Chicken, Hand Chopped Chimichurri
Roasted Prime Rib, Sauce Bordelaise, Horse Radish Cream
Pink Peppercorn Atlantic Salmon, Kaffir Lime Vin Blanc
Black Truffle Potato Gratin
Braised Chicken and Andouille Jambalaya Rice
Wild Mushroom Ravioli, Porcini-Port Wine Sauce
Sautéed Green Beans, Roasted Almonds, Brown Butter
Market Vegetables, Kohirabi, Golden Beet, Yellow Squash, Honey-Lavender

DESSERT

Venezuelan Chocolate Mousse
Coconut Lime Cake
Lemon Meringue Tart
Red Velvet Cream Puff
Mango Parfait
Bitter Sweet Chocolate Raspberry Tart
Bread Pudding, Caramel Rum Sauce
Apple Blueberry Crumble, Vanilla Crème Chantilly
Madeleine
Assorted Cookies
Brownies
Sablé Suisse

