

JARDENEA

Mother's Day Brunch May Sunday 12th 2013

Create Your Own Omelet:

Kreider Farms fresh two egg omelets prepared to order with the following ingredients:
Onions, Tomatoes, Mushrooms, Spinach, Bell Peppers. Apple Wood Bacon, Smoked Ham, Aged Cheddar

Farm Fresh Eggs Benedict Bar

Gently Poached Kreider Farms Egg, Toasted English Muffin
Choice of: Traditional, Spinach & Tomato, Smoked Salmon, Lump Crab

Apple Wood Bacon, Breakfast Sausage Links or Chicken Apple Sausage
Miniature Butter Croissants & Assorted French Pastries

Hand Carved Roasted Leg of Lamb

Whole Grain Mustard BBQ, Minted Stone Fruit Chutney, Roasted Garlic Aioli

Build Your Own Cobb Salad

Hearts of Palm, Ripe Avocado, Apple Wood Bacon
Hard Boiled Egg, Grape Tomatoes
Selection of Vinaigrettes Including: Aged Balsamic, Citrus, Bleu Cheese

Chilled Hass Avocado Soup

Tomato & Cilantro Relish, Lime Crème Fraiche

Chicken Piccata

Caper-Lemon Butter Cream

Quinoa Crusted Wild Salmon

Hand Shucked English Peas, Jumbo Asparagus

Spring Squash Casserole

Parker Farms Zucchini and Yellow Squash

White Truffle Dauphinoise Potatoes

Pecorino Romano Gratin

Dessert

Warm Strawberry-Rhubarb Cobbler
Buttermilk Biscuits, Tahitian Vanilla Bean Ice Cream

Assorted Fresh Fruit Tartlets

10:00 am – 3:00 pm : \$58 per person