

# MOTHER'S DAY BRUNCH

## at THE HERMITAGE HOTEL

### STARTER DISPLAYS

Chilled Green Pea Gazpacho  
*Lobster Salad*

Mini Assorted Quiches  
*Bacon & Cheese, Spinach & Mushrooms*

Artisanal Selection of Local and Imported  
Meats & Cheeses  
*with Traditional Accompaniments*

Seafood Display  
*Pickled Shrimp, Smoked Salmon, Oysters, Mussels*  
WITH ROSE MINIGENOME, HORSERADISH,  
BLOODY MARY COCKTAIL SAUCE, LEMONS

Sliced Seasonal Fruits & Berries

House Made Granola  
*Dark Chocolate, Yogurt*

Spring Orzo Pasta Salad  
*Pesto, Spinach, Roasted Tomatoes*

Southern Deviled Eggs  
*Crispy Ham, Pickles, Smoked Bourbon Paprika*

Glen Leven Farms Salad  
*Garden Vegetables, Blackberry Vinaigrette*

Strawberry & Burrata Salad  
*Arugula, Poppy Seed Dressing*

Traditional Caesar Salad  
*Parmesan Cheese, Garlic Croutons, Lemon Caesar Dressing*

### BREAKFAST STATIONS

Scrambled Eggs, Traditional Toppings  
Waffle Station

*Malted Waffles, Fresh Berries, Berry Compote, Whipped Cream*

Applewood Bacon, Tennessee Sausage Links

Spring Chicken Fricassee

*Peas, Carrots, Cremini Mushrooms, White Wine*

Assorted Danish & Local Bread

### CARVING STATIONS

Truffle Honey Salmon  
*Lemon Butter Sauce*

Slow Roasted Prime Rib  
*Silver Dollar Rolls, Crème Fraîche*

Smoked Brisket

### TRADITIONAL SIDES

Sautéed Green Beans  
*Glazed Radishes, Hazlenuts, Tarragon*

Macaroni & Aged Cheddar  
*Local White Cheddar, Fresh Herbs*

Lemon & Rosemary Roasted Marble  
Tri-Color Potatoes

Hoppin' John & Popcorn Rice

### DESSERTS

Raspberry Fruit Tarts  
Caramel Almond Eclairs  
Coffee Mousse Shooters *GF*  
Mango Swirl Cheesecake Bites

Strawberry Shortcake Minis  
Hazelnut Crunch Tart  
Caramelized Apple Puff Tarts  
Passion Fruit Macarons *GF*

\$76++ FOR ADULTS AND \$26++ FOR CHILDREN

