



ember & rye

# *Mother's Day Brunch Buffet*

*\$155 Adult / \$60 Children*

*10:30 am - 2:00 pm*

## ICED SEAFOOD DISPLAY

Jumbo Shrimp Cocktail and Crab Claws on Ice  
Chipotle Cocktail Sauce, Remoulade, Wedged Lemons

## SHRIMP AND OCTOPUS CEVICHE

Jalapeno, Radish, Spanish Onion, Cilantro, Lime  
Strawberry Hibiscus Aguachile, Bay Scallop, Cucumber, Red  
Onion Habanero, Strawberry, Hibiscus, Mint

## SELECTION OF MAKI SUSHI AND SASHIMI

Wasabi, Soy, Pickled Ginger, Wakame

## SMOKED FISH PLATTERS

Smoked Salmon, Smoked Scallops and Smoked Trout  
Served with Cream Cheese, Purple Onions, Sliced Tomatoes  
Capers Grated Eggs, Sour Cream, Lemon Wedge, Mini Bagels

## PLATTERS OF CURED MEATS AND CALIFORNIA HANDCRAFT SALUMI

House Pickled Vegetables, Bourbon, Mustard

## AMERICAN FARMHOUSE CHEESE DISPLAY

Roasted Nuts, Local Honey, and Apple Compote  
Selection of Ripe Seasonal, Sliced Fruits and Berries

## BREAKFAST DELIGHTS

Salmon Benedict  
Lemon Dill Salmon Cake, Spinach, Caramelized Red Onion  
Caper Hollandaise  
Blueberry & Mascarpone Stuffed French Toast  
Cinnamon Streusel, Lemon Thyme Syrup  
Assorted House Made Breakfast Pastries

## ACTION STATIONS

Omelets station made by a chef to your liking  
Squash Blossom Lettuce Wraps  
Coconut Shrimp, Gooseberry Sweet n' Sour, Thai Basil, Cilantro

# Continued

## COLD BUFFET

Little Gem Lettuce, Persian Cucumbers, Radish, Avocado  
Artichoke Hearts Asparagus, Mint, Dill, Champagne  
Vinaigrette  
Wild Arugula, Strawberries, Rhubarb, Burrata, Puff Wild Rice  
Fennel, Nasturtium Honey  
Spring Asparagus, Coconut Cashew Butter, Thai Basil, Pickled  
Fresno Chilies  
Bresaola Carpaccio, Candy Cane Beets, Arugula, Shaved  
Parmesan Anchovy Aioli  
Melon & Mint Agua Fresca Pea and Tarragon Shooter, Pickled  
Strawberries  
Prosciutto, Compressed Cantaloupe, Basil, Mozzarella  
Balsamic Glaze  
Crispy Pancetta, Blueberry Mustarda, Mixed Berries, Shaved  
Parmesan Arugula, Crostini  
Ahi Tuna & Guacamole Verrine, Avocado, Cara Cara  
Oranges, Toasted Sesame, Thyme

## HOT BUFFET

Seared Local Seabass, Roasted Carrot Puree, Tri Color Baby  
Squash, Fava Beans, Crispy Leeks, Piquillo Pepper Chimichurri  
Buttermilk Fried Quail, Truffle Pea Puree, Oven Dry Heirloom  
Tomatoes Pearl Onion,  
La Quercia Ganciale, Pee Wee Potatoes  
Crispy Veal Cutlet, Fontina Fondue, Wilted Garlic Escarole  
Onion Crème Truffle Vinaigrette  
Saffron Corn Yogurt, Charred Spiced Baby Carrots, Crispy  
Chick Peas Micro Celery

## CARVED BY A CHEF

Habanero-Peach Glazed Pork Belly  
BBQ Spiced Prime Rib  
Creamy Horseradish  
Steak Sauce Jus

## PASTRIES

Tiramisu Strawberry and Orange Blossom  
Chocolate Mousse – Gf, Nut Free  
Lemon Pot De Crème, Pistachio Nut Crumble – Gf  
Raspberry and Yuzu Tartlet  
Tropical Mousse Cake  
Caramel, Chocolate and Peanut Brownie Finger  
Lime and Basil Choux Puff  
Chocolate Shortbread Cookie  
Vanilla Gateaux  
Vanilla and Strawberry Cupcake  
Rose Macaron – Gf  
Grapefruit Cheesecake Chocolate Chips Cookies – Nut Free  
Coconut Marshmallow – Gf, Dairy Free, Nut Free, Egg Free