



ember & rye

Mother's Day Brunch Buffet

ICED SEAFOOD DISPLAY

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

LOCAL ROCKFISH CEVICHE

Cara Cara Orange, Fennel, Mint, Pink Peppercorn

BAY SCALLOP AGUACHILE

Salsa Verde, Spanish Onion, Cilantro, Cucumber, Jalapeno
Finger Lime

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

COLD BUFFET

Salanova Lettuces

Summer Citrus, Fennel, Avocado Green Goddess, Brioche Crumble

Spring Pea Panzanella

Snap Pea, English Pea, Grilled Sourdough, Burrata, Mint, Citrus Vinaigrette

Roasted Tri Color Beets

Grapefruit, Pistachio Crumble, Whipped Goat Cheese, Sherry Vinaigrette

Beef Carpaccio

Brown Butter Drizzle, Yuzu, Fried Capers, Frisee, Black Garlic Puree
Toasted Pine Nut

Miso Glazed Eggplant

Black Sesame, Crispy Ginger, Micro

Wild Mushroom & Truffle Parmesan Bites

Puff Pastry, Chives

Shrimp & Crab Verrine

Avocado Smash, Japanese Cucumber, Grapefruit, Yuzu Creme Fraiche

Brunch Buffet

Continued

BREAKFAST DELIGHTS

Lobster Louie Benedict
Grilled Roma Tomato, Spinach, Cucumber Slaw, Thousand Island Hollandaise

Strawberry & Cream French Toast
Aged Balsamic Syrup

ACTION STATIONS

Omelets station made by a chef to your liking

Crab & Corn Risotto
Parmesan, Lemon, Fine Herbs

HOT BUFFET

Seared Pacific Seabass
Zucchini Puree, Artichoke, Smashed Pee Wee Potato, Chermoula

Duck Confit Roulade
Spring Onion Crème, Roasted Garlic, Broccolini, Thumbelina Carrots, Morel
Duck Jus

Honey & Mustard Glazed Pork Belly
Kohlrabi, Mustard Greens, Heirloom Tomatoes, Bourbon Demi Glaze

Spring Vegetable Medley
Asparagus, Peas, Snap Peas, Young Carrots, Favetta

CARVED BY A CHEF

Smoked Brandt Beef Prime Rib
Green Peppercorn-Truffle Sauce, Celery Root-Horseradish Puree

Cedar Plank Salmon
Gooseberry-Caper Brown Butter, Sourdough Bread Crumbs Chervil

Roasted Lemon Grass Pork Loin
Nuoc Mam Chimichurri

PASTRIES & CONFECTIONS

Fruit Salad
Vanilla Crème Caramel
Rose Panacotta Prickly Pear Sauce
Brazilian Chocolate Pot de Crème and Passionfruit Coulis
Peach Crumble Bar
Classic Carrot Cake
Coconut and Raspberry Opera Cake
Lemon Mascarpone Tartlet
Dubai Chocolate Tart
Kataif Pistachio Praline and Chocolate Ganache
Mini Strawberry and Matcha Eclair
Strawberry and Matcha Cream Puff
Chocolate Chips Cookie
Jivara Toffee Bark
Seasonal Macaron
Raspberry and Pistachio Brioche
Mini Croissant
Mini Chocolate Croissant

Pricing excludes tax and gratuity