

Mother's Day 2018

INCLUDES THE VU BUFFET, ONE ENTRÉE AND
ONE COMPLIMENTARY BRUNCH COCKTAIL, HOUSE WINE,
BEER OR NON-ALCOHOLIC BEVERAGE

SUNDAY MAY 13TH

BRUNCH 12:00-4:30 PM (LAST SEATING 4:00 PM)

DINNER 5:30-9:00 PM (LAST SEATING 8:30 PM)

BUFFET

FRESH SEAFOOD "ON THE ROCKS"

CLASSIC SHRIMP COCKTAIL
FRESH MARINATED SEAFOOD SALAD
TRADITIONAL SAUCES AND GARNISHES

ARTISANAL CHEESE AND CHARCUTERIE

HOUSE MADE FRUIT CHUTNEY, NUTS AND DRIED FRUIT

SOUP AND SALAD

SPRING VEGETABLE SOUP AND ROASTED TOMATO BISQUE
SEASONAL SALADS WITH A WIDE SELECTION OF TOPPINGS

EXTRAVAGANT DESSERT BUFFET

MINIATURE CAKES, COOKIES, PASTRIES AND FRESH FRUIT

ENTREES

BRUNCH

COCONUT CRUSTED FRENCH TOAST
MANDARIN ORANGE, FRESH BERRIES

EGGS FLORENTINE
SAUTÉED SPINACH AND MUSHROOMS
WHOLE GRAIN BREAD, HOLLANDAISE

HERB CRUSTED ATLANTIC COD
SPRING PEA PUREE, PROSCIUTTO AND SHALLOT
MARMALADE, LEMON CREAM, PROSCIUTTO CHIP

JUMBO LUMP CRAB CAKE
QUINOA, AVOCADO, CHIPOTLE JAM

FLAT IRON STEAK
GRILLED ASPARAGUS, FINGERLING POTATOES,
ROASTED TOMATO, PORT WINE REDUCTION

DINNER

HERB CRUSTED ATLANTIC COD
SPRING PEA PUREE, PROSCIUTTO AND SHALLOT
MARMALADE,
LEMON CREAM, PROSCIUTTO CHIP

JUMBO LUMP CRAB CAKE
QUINOA, AVOCADO, CHIPOTLE JAM

ROASTED HALF CHICKEN
SPRING VEGETABLE COUS COUS, SPICED
TOMATO JUS

FLAT IRON STEAK
GRILLED ASPARAGUS, FINGERLING POTATOES,
ROASTED TOMATO, PORT WINE REDUCTION

\$60 ADULTS / \$40 CHILDREN AGE 12 AND UNDER

PLUS TAX AND 18% GRATUITY
SPECIAL YOUNG CHILDREN'S MENU AVAILABLE UPON REQUEST