

Mother's Day Brunch Menu  
Sunday, May 14, 2023

v=vegan, vgt=vegetarian, gf=gluten free

Attention guests with food allergies: Please be aware our food may contain or come into contact with common allergens such as dairy, milk, eggs, fish, crustaceans, shellfish, wheat, soy beans, peanuts, tree nuts and sesame. If you have concerns about a food allergy item, please ask us to clarify further. Common allergens in menu items are listed in parentheses.

**Omelet Station**

Omelets Made to Order – vgt, gf (eggs)  
Plant-Based Tofu Scramble –v, vgt (soy)

**Carving Station**

Prime Rib w/ Au Jus

**Ultimate Mother's Day Brunch Board**

Lots of choices from pastries to salads to candied bacon to fruit to overnight oats and more.  
Items will be individually labeled

**Hot Food Station**

Chicken Scallopini (wheat, dairy)  
Almondine Tofu – v, vgt, gf (soy)  
Dijon-Rubbed Pork Loin with Rhubarb Sauce – gf  
Gnocchi with Garlic, Butter and Parmesan – vgt (dairy, egg, wheat)  
Spring Vegetable Medley – v, vgt, gf

**Dessert Station**

Almond Joy Chia – v, vgt, gf  
Assorted Slab Pies and Bars – Items will be individually labeled

**Beverage Station**

Blueberry-Lemon Iced Tea  
Coffee

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses especially if you have certain medical conditions.