



CLAREMONT CLUB & SPA
A FAIRMONT HOTEL



MOTHER'S DAY BRUNCH

Sunday, May 13th
10:00 AM – 4:00 PM

\$149 with bottomless mimosas (kids \$69)



CHILLED BUFFET MENU

Seafood Display

Jumbo Prawns, Crab Claws, King Crab Legs
Sesame Seared Ahi Tuna

California & Claremont Vegetable Rolls

West Coast Oyster Station – Shucked to Order

Smoked & Cured Fish Display

Smoked Santa Barbara Salmon, Hardwood Smoked Trout,
Mini Bagels, Dill Crème Fraîche, Cream Cheese

Napa Valley Antipasto & Artisan Cheese Selection

Seasonal Market Fruit

Patisserie & Viennoiserie

Build Your Own Garden Salad

Romaine Lettuce, Baby Spinach & Watercress, County
Line Artisan Greens, Shredded Carrots, English Cucumber,
Marinated Tomatoes, Sliced Red Onions,
Roasted Beets, Sliced Radish, Marinated Tofu, Sunflower
Seeds, Toasted Pumpkin Seeds, Herb Croutons,
Point Reyes Blue Cheese Crumbles, Grated Aged
Parmesan

Caesar, Raspberry Vinaigrette, Blue Cheese, Buttermilk
Ranch, Olive Oil & Balsamic Vinegar

Grilled Artichoke Salad

Hearts of Palm, Micro Shiso Leaves, Chardonnay
Vinaigrette

Heirloom Tomato & Burrata Salad

Charred Eggplant, Opal Basil & Balsamic Reduction

Fingerling Potato & Fava Bean Salad

Double Smoked Bacon, Pea Tendrils

Asparagus Duet Salad

Grilled Green, Poached White, Truffle Aioli

Black Bean & Roasted Corn Salad

Gem Lettuce, Avocado, Pepper Rings, Chipotle
Vinaigrette

HOT BUFFET MENU

Traditional Eggs Benedict

Poached Hen Egg, English Muffin & Chive Hollandaise

Egg White Frittata

Leek, Mushroom & Gruyere

Omelet Station – Made-To-Order

Bay Shrimp, Ham, Mushrooms, Tomatoes, Spinach, Mixed
Bell Peppers, Scallions, Tillamook Cheddar Cheese

Waffle Station – Made-To-Order

Mixed Berries, Whipped Cream, Chocolate Shavings,
Maple Syrup

Roasted Breakfast Potatoes

Caramelized Peppers & Onions

Applewood Smoked Bacon, Chicken Apple Sausage

Dim Sum Display

BBQ Pork Steam Buns, Shanghai Soup Dumpling, Shumai,
Har Gow, Chicken Gyoza

Charred Citrus Rockfish

Lobster & Tuscan Bean Saffron Brodo

Lemon Rosemary Crusted Chicken

Crispy Polenta Pave, Puttanesca Sauce

Grilled Skirt Steak

House Rub, Maitake Mushroom, Charred Scallions

Pipelchuma Scented Pork Tenderloin Medallions

Israeli Couscous, Pickled Napa Cabbage

Caving Stations

Honey Glazed Bone-In Ham
Porchini Dusted New York Striploin
Whole Roasted Salmon

Buttermilk Whipped Kern County Potatoes

Lemon Gnocchi

Chanterelles, Bloomsdale Spinach, Tomato Emulsion

Garden Vegetables

Yellow Beans, Sugar Snap Peas, Broccolini,
Baby Rainbow Carrots, Cheddar Cauliflower

Heritage Grain & Lentil Pilaf

Garden Herbs, Summer Squash, Dried Tomato

DESSERT

Chocolate Fountain

*Selection of Seasonal Fruit, Marshmallow, Pound Cake,
Cookies*

Lemon Raspberry Cheesecake

Pecan Caramel Brownies

Red Velvet Cupcakes

Chocolate Hazelnut Torte

Passion Fruit Yogurt Pot de Crème

Ginger Blueberry Panna Cotta

Strawberry Rhubarb Crostata

Zesty Vanilla Bean Flan

Seasonal Candies & Confections

KIDS' BUFFET

Finger Sandwiches

Iceberg Wedges

Buttermilk Ranch

Chicken Fingers

Plum Sauce

Tater Tots

Blueberry Pancakes

Maple Syrup, Whipped Cream

For reservations, call 510-549-8515