

Sunday, May 12, 2013 - 11:30 a.m. to 2:00 p.m. \$60 adults, \$30 children, 5 and under free Treat your Mom to an extravagant Mother's Day Brunch in The Wildflower.

All mom's receive a complimentary Mimosa!

Breakfast Items

Omelette Station
Chef's Selection of Breakfast Meats
Traditional Eggs Benedict
Belgian Waffles with Whipped Cream & Fresh Berries
Buttermilk Pancakes & Maple Syrup
Cinnamon-Raisin & Caramelized Banana-Pecan French Toast

Salads

Farmer's Market Baby Greens with Assorted Toppings & Dressings
Panzanella Salad with Tomato, Cucumber, Red Onion, Basil & Red Wine Vinaigrette
Niçoise Salad with Seared Albacore Tuna, Green Beans & Caper Vinaigrette
Grilled Asparagus Salad with Hard-boiled Egg & Saffron Aïoli
Heirloom Potato Salad, crispy Pancetta and Spring Peas
Pemberton Golden Beet Salad with Blue Cheese & Walnut Vinaigrette
Cannellini Bean Salad with Oven Roasted Tomatoes, Feta, Olives & Rosemary Vinaigrette

Cold Dishes

Chilled Seafood Display with Sake Soaked Prawns, Smoked Fish & Terrine Platter with Assorted Condiments Selection of Artisan Cured & Dried Meats with a Mustards & Chutneys

Hot Dishes

Spring Pea Soup with Fresh Mint & Parmesan Shards
Steamed & Fried Dim Sum in Bamboo Baskets with Assorted Sauces
AAA Prime Rib with Mini Yorkshire Puddings, Scalloped Potatoes & Natural Jus
Lemon-Rosemary Roasted Chicken with Roasted Red Potatoes, Peas & Morels
Oven Roasted Salmon with Braised Fennel & Tomato Broth
Ratatouille with Eggplant, Zucchini, Peppers & Pesto

Dessert

Lemon Meringue Pie
Chocolate Hazelnut Butterscotch Tart
Mini Black Forest Cake
Passion Fruit Cheese Cake
Brownie Lollipop
JELL-O
Hot Cross Buns
Selection of French Pastries

Kids Buffet

Mini Burgers Baked Mac n' Cheese Fish Sticks Chicken Fingers Potato Wedges

