

MOHTER'S DAY BRUNCH MENU 2022

OMELET STATION

Choice Of Egg White, Egg Beater, Fresh Eggs, Tomato, Spinach, Smoked Salmon, Mushrooms, Bacon, Ham, Red Onion,

Bell Peppers, Cheddar, Mozzarella, Made To Order

Traditional Eggs Benedict

Bacon & Turkey Sausage

Made To Order Belgian Waffles | Maple Syrup, Whip Cream, Berry Compote, Chocolate Sauce

RITZ CARLTON RAW BAR

Jumbo Shrimp

Jonah Crab Claws

New England Oysters

Lobster Tail

Mignonette Sauce, Cocktail Sauce, Lemon Wedges

CAVIAR STATION

Domestic Caviar Presented On Ice:

Sour Cream, Red Onion, Parsley, Capers

Egg White Egg Yolks

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SMOKED FISH DISPLAY

Norwegian Smoked Salmon, Gravlax, Trout

Sliced Tomatoes, Pickled Red Onions, Capers

BAKERIES

Orange Cranberry Coffee Cake, Whole Grain & Butter Croissants, Apple Danish

Chocolate Cinnamon Scones, Raspberry Danish, Assorted Bagels

VA Apple Butter, Fig Compote, Sweet Butter



LIVE ACTION SUSHI STATION

Tuna, Salmon, Shrimp, Whitefish, California Roll, Spicy Tuna Roll, Vegetarian Roll

Wasabi, Pickled Ginger, Soy Sauce

DOMESTIC & IMPORTED CHEESE & CHARCUTERIE

Havarti Dill, St. Andre Triple Cream, Meadow Creek Grayson, Farmstead Bleu, Boursin, Amber 16 Cheddar

Assorted Jam, Quince Paste, Water Crackers

French Baguette & Ciabatta

Jams, Jellies, Candied Walnuts, Dried Fruits

SALADS

Grilled Antipasto

Tri-Color Potato Salad, Fennel, Dill, Mustard Vinaigrette

Avocado & Citrus Salad, Shaved Fennel

Burrata, Haricot Vert, Balsamic Syrup

FARMERS MARKET SALAD BAR

Shredded Carrots, Pickled Beets

Grape Tomatoes, Carrots, Olives

Sliced Cucumber, Shaved Red Onions

Pomegranate Seeds, Croutons, Bell Peppers

Parmesan Cheese, Feta, Sharp Cheddar

Wild Arugula & Baby Lettuces

HOUSE MADE DRESSINGS

Sherry Dijon Vinaigrette

Herb Ranch

Broken Balsamic & Date Vinaigrette



MIDDLE EASTERN MEZZA DISPLAY

Chickpea Hummus, Babaganoush, Stuffed Grape Leaves

Cucumber Yogurt, Lavash, Pita

Fattoush Salad

ASSORTED BREADS

Fresh Baked Cornbread, Baguette, Dinner Rolls

BREAKFAST NOOK

Sliced Pineapple, Cantaloupe, Honeydew, Watermelon

Strawberries, Blueberries, Blackberries, Raspberry

LIVE SMALL PLATE STATION

Seared Crab Cake | Cheese Polenta, Butter Sauce

SOUP STATION

Lobster Bisque Soup | Cream Fraiche

CARVING STATION

Lamb | Port Jus

Herb Marinated NY Strip | Mascarpone Mashed Potatoes With Horseradish, Au Jus Sauce, Carving Rolls

Citrus Brined Pork Loin | Calvados Brandy Jus

ENTREES

Mushroom Ravioli | Sage Cream

Seared Striped Sea Bass | Mango Butter Sauce

Saffron Marinated Chicken | Lemon Thyme Jus

Mixed Baby Vegetables



KIDS STATION

Fruit Cups

Pigs In A Blanket | Yellow Mustard

Chicken Fingers | BBQ Sauce

Crispy French Fries

Macaroni & Cheese

Cheese Flat Bread Pizza

Peas & Corn

DESSERT STATION

Calamansi Yuzu Petite Dome

Rose/Lychee/Raspberry Macarons

Cherry Blossom Panna Cotta With Morello Cherry Gelee, Cherry Vanilla Compote (GF)

Cream Cheese Swirl Brownie Mini

Citrus Vanilla Cremeux With Pomegranate Seeds

Stout Espresso With Flourless Cake Bottoms

Pecan Praline On The Pressed Pecan Short Crust With Candid Pecan Bits

Mini Fruit Tarts

New York Style Mini Cheese Cake With Whiskey Caramel Drizzled White Chocolate Ganache (GF)

Olive Oil Cake With Orange Diplomat Cream

Madelein With Ground Nyangbo – Valrhona Chocolate.

*Opera Cake