



# Mother's Day

BRUNCH AT THE INN

## BAGEL BAR

Assorted Bagels • Cream Cheese • Gravlox • Red Onion and Capers • Tofu Cream Cheese Available

## SALADS & SOUP

Endive, Feta Cheese & Roasted Walnuts • Arugula Salad w/Blue Cheese • Chicken Cranberry Salad • Raw Cucumber & Avocado Soup • Potato Salad with Dill

## RAW SALAD BAR

Kale, Radicchio, Pumpkin Seed • Watercress Daikon • Papaya Salad

## GF & VEGAN SALAD BAR

Marinated Beet • Broccoli Salad • Quinoa w/ Dried Fruit & Soft Herbs

## FRUIT BAR

Seasonal Fruits With Yogurt Berry Sauce & Crème Fraiche

## SEAFOOD BAR

Poached Salmon w/ Dill Sauce • Shrimp w/ Cocktail Sauce • Olive Oil Poached Calamari Salad, Basil, Olives Piquillo Peppers

## WAFFLE BAR

Organic Seasonal Berries • Whipped Cream • Crème Fraiche • Pure Vermont Maple Syrup • Gluten-Free Waffles too w/coconut whipped cream!

## PASTRY BAR

Scones w/ Whipped Cream & Strawberry Jam • Danish Rings • Whole Wheat Croissants • Whole Wheat Cinnamon Rolls • GF Cinnamon Rolls

## DESSERT BAR

Fresh Fruit Marzipan Squares • Maple Sugar Pecan Cherry Squares • Hazelnut Torte • Banana Bread • Pecan Cherry Squares • Raspberry Crisp • Lemon Squares • Strawberry Pound Cake • Chocolate Wheat-free Brownies • Brioche Fruit Pastries • Strawberry Cheesecake

## VEGAN DESSERT BAR

Tofu Cheesecake w/ Blueberry • Carob Brownies • Apple Persimmon Cake • Apple Mango Crisp • Polenta Cake w/ Pineapple Topping • Date Squares • Blueberry Scones • Banana Bread • Blueberry Cobbler • Lemon Tart w/ Tofu Frosting • Coconut Panna Cotta

*all gluten-free!!*

## VEGETARIAN MAIN COURSES

- Brown Rice, Avocado, Dried Sea Vegetables, Garlic
- Miso Roasted Eggplant • Pasta Puttanesca
- Olive Oil Roasted Red & Purple Herb Potatoes
- Vegan Faux Duck Stir Fry
- Zucchini, Broccoli & Bell Pepper Vegetarian Quiche
- Scrambled Eggs w/ Coconut Oil
- Eggs Benedict w/ Creamy Spinach & Artichoke

## TRADITIONAL MAIN COURSES

- Eggs Benedict w/ Creamy Spinach & Artichoke
- Grilled Green Apple Chicken Sausage w/ Fennel, Apple & Caramelized Onions
- Chipotle Barbeque Free Range Chicken
- Roasted Wild Pacific Yellowtail w/ Preserved Lemon & Taragon Buerre Blanc
- Boneless Roasted Leg of Lamb, Rosemary Lamb Jus
- \* Plus all Items from the Vegetarian Menu

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| TRADITIONAL MENU | 94 |
| VEGETARIAN MENU  | 88 |

*Includes 1 glass of Champagne, Sparkling Cider or Lemonade  
Children aged 4-12 pay \$5 per years old*

