

*The Athenaeum*

# MOTHER'S DAY BRUNCH

SUNDAY, MAY 12, 2024  
9:30 a.m. to 1:00 p.m., seating every half hour

## MENU

### BEVERAGE STATION

ORANGE JUICE, CRANBERRY JUICE, WATERMELON AGUA FRESCA, PINEAPPLE MINT AGUA FRESCA  
HOT APPLE CIDER

### FARMER'S MARKET SALAD STATION

CHOPPED SALAD kale, red cabbage, pepperoncini, tomatoes, salami, provolone, red wine vinaigrette  
CREAMY BROCCOLI SALAD rainbow cauliflower, sweet corn, carrot, red onion, buttermilk dressing  
FINGERLING POTATO SALAD dill, parsley, bacon, chives, green onions, trout roe, lemon, crème fraîche  
BABY MIXED GREENS strawberries, pecans, toasted almonds, balsamic vinaigrette  
SMOKED SALMON salmon caviar, chives, egg, shallots, dill-crème fraîche  
SEASONAL FRUIT AND BERRIES tropical & traditional

### TRADITIONAL CHARCUTERIE

JAMON SERRANO, SALUMI, AIR CURED BEEF cornichon, peppadew, whole grain mustard, crusty breads  
REGIONAL AND IMPORTED CHEESES with honey comb

### BREADS & DANISHES

ASSORTED BREADS baguette, lavosh, focaccia, assorted crackers  
BREAKFAST PASTRIES house made chocolate brioche Danish, plain, chocolate and croissants

### WAFFLE & PANCAKE STATION

BELGIAN WAFFLES AND SILVER DOLLAR PANCAKES  
accompaniments: chocolate chips, blueberries, banana, whipped Chantilly, fresh berries,  
chocolate sauce, caramel sauce, powdered sugar, maple syrup

### CARVING STATION

SESAME CRUSTED AHI TUNA LOIN ponzu, garlic-chili crisp  
OVERNIGHT ROASTED PRIME RIB creamed horseradish, natural jus

### SAVORY FOODS

SCRAMBLED EGGS with chives | SPINACH AND TOMATO QUICHE | CHICKEN APPLE SAUSAGE  
APPLEWOOD SMOKED BACON | ROASTED ASPARAGUS with romesco and toasted almonds  
ORECCHIETTE PASTA tomatoes, spinach, garlic, petite basil | FARMHOUSE CHEDDAR AND CHIPOTLE POTATO GRATIN  
MISO MARINATED SALMON shiitake, bok choy, dashi | ROASTED MARY'S CHICKEN Thai red curry, sweet chili relish

### OMELET STATION

CAGE FREE EGGS  
accompaniments: tomato, ham, wilted spinach, forest mushrooms, cheddar, feta, asparagus, bacon, onion, chicken apple sausage, peppers

### KID'S CORNER

PINEAPPLE GLAZED CHICKEN | TATER TOTS | STRAWBERRIES & GRAPES

### SEAFOOD & SUSHI ON ICE

COURT BOUILLON POACHED JUMBO SHRIMP | KING CRAB | PACIFIC OYSTERS  
accompaniments: brandied cocktail sauce, citron, ponzu, wakame

CLASSIC SUSHI ROLLS

### DESSERT EXTRAVAGANZA

PISTACHIO BREAD PUDDING | FRENCH MACARONS | STRAWBERRY GANACHE TARTS  
PÂTES DE FRUITS | CHOCOLATE CREUX TARTS | PRALINE TARTS | ICED SUGAR COOKIES | S'MORES PARFAIT  
ROSE PANNA COTTA WITH APRICOT AND STRAWBERRY | CHOCOLATE BONBONS