



Jimmy's Mother's Day Jazz Brunch Menu

Assortment of sweet and savory breakfast pastries, variety of jams and whipped honey butter

Breakfast potato lyonnaise

Maple breakfast sausage

Applewood smoked bacon

Benedict- Asparagus Tips, Sundried Tomato Pesto, poached egg, hollandaise, balsamic reduction

Assorted Quiche- Lorraine, leek and truffle, country ham and caramelized onion, roasted tomato and goat cheese.

Chocolate Chip Waffles, Whipped Cream, Fresh Berries, Accompaniments

Build Your Own Omelet Station/ Eggs Every Way

Chef Attended Carvery

Tricolor Peppercorn Crusted Tenderloin, Sauce au Poivre, Horseradish Cream

Dill Crusted Hot Smoked Salmon, Caperberry Cream,

Orzo, smoked feta, garbanzo beans, roasted pecans, cucumber and tomato salad, marinated grilled asparagus

Seared Sesame Crusted Tuna, Braised tri Colored Quinoa, Grilled Ramps, Mandarin and Cucumber Salsa, Black

Garlic Soy

Coq Au Vin- Braised Chicken, Hen of the Wood Mushrooms, Lardons, Cippolini Onions, Burgundy Reduction,

Whipped Truffle Potatoes

Wild Mushroom Ravioli, English Peas, roasted tomatoes, confit mushrooms, Truffle Cream, pecorino romano

Assorted cheese, charcuterie, quick pickles, honey, jams, assorted nuts, crackers

Fresh sliced fruit and berries

Jimmy's Caesar Salad

Mixed Heirloom Cherry Tomatoes, Fresh Basil, Red Onion, Burrata, Balsamic Glaze, EVOO, Maldon Sea Salt

Raw Bar

Shucked Oysters, with cucumber pineapple mignonette, hot sauce, grilled lemons

Poached Shrimp, cocktail sauce

Crab Claws Smoked Salmon, dill cream cheese, capers, red onion, blinis, Bowfin Caviar?

Assortment of seasonal desserts