

# *Mother's Day Brunch - May 12, 2019*

Pimlico's Terrace Dining Room • Reservations Recommended: 301-725-0770

## BREAKFAST

12pm-2pm

### EXOTIC FRUITS

Cantaloupe | Honeydew | Pineapple | Berries | Rosemary

### BREAKFAST PASTRIES

Danish | Croissant | Lemon Poppy Bread | Banana Bread | Sweet Butter | Jams

### FRITTATA

Spinach | Goat Cheese

VANILLA FRENCH TOAST | CHOCOLATE CHIPS | MARSHMALLOWS

## OMELET STATION

Omelets made to order: Ham | Bacon | Blue Crab | Spinach | Shredded Cheese | Bell Peppers  
Tomatoes | Mushrooms | Onions

### BREAKFAST POTATOES

### SAUSAGE

### BACON

## LUNCH

1pm-4pm

### ARTISAN BREAD BASKET

Bread Rolls | Sweet Butter

### MIXED GREENS

Carrots | Roasted Sunflower Seeds | Cucumbers | White Balsamic Vinaigrette

### CAPRESE SALAD

Cherry Tomato | Fresh Mozzarella | Basil | Balsamic Vinaigrette

### CHARCUTERIE & CHEESE

Brie | Parmesan | Blue Cheese | Salami | Prosciutto | Cotto Ham | Sweet | Gherkins Pearl Onions |  
Grapes | Lavash | Crackers

### FISH DIP

Tomato | Red Onions | Butter Crackers | Crispy Capers

### PORK BELLY MAC & CHEESE

Braised Pork Belly | Béchamel | Fontina & Asiago Cheese

### CANDIED CARROTS

Orange Zest | Ginger | Rosemary

### GRILLED SALMON

Lemon Bread Crumbs | Wild Rice

### JUMBO LUMP CRAB CAKE

Cocktail & Tartar Sauce | Lemon

### SEARED CHICKEN BREAST

Green Asparagus | Citrus Cream Sauce

## CARVING STATION

### PEPPER ROASTED PRIME RIB

Beef Au Jus | Horseradish Cream Sauce

### STEAMED SHIP HAM

Pineapple Maple Glaze

### SPRING VEGETABLE

ROSEMARY ROASTED RED BLISS POTATO

## DESSERTS

2pm-5pm

PIMILCO CUP CAKE | VALENCIA RICE PUDDING | VANILLA CHEESE CAKE

SPRING BERRY CHOCOLATE MOUSSE | BREAD PUDDING

FRESHLY BREWED COFFEE | TEA SELECTION

**\$ 50 plus Tax & Service Charge**