



# MOTHER'S DAY AT THE RACES

SUNDAY / MAY 12

## Brunch Menu

UNLIMITED MIMOSAS, BEER, WINE AND SELECT LIQUORS 11AM – 3PM

### BREAKFAST (11AM – 3PM)

#### **FRUIT PLATTER** 🌿

Cantaloupe | Honeydew | Pineapple | Berries | Dragon Fruit

#### **BREAKFAST PASTRIES**

Danish | Chocolate Croissant | Cinnamon Rolls | Butter Croissants | Assorted Jams

#### **HOT ITEMS**

Breakfast Potatoes | Pork Sausage Link | Applewood Smoked Bacon

### LUNCH

#### **FOCACCIA & ARTISAN ROLLS**

Sweet Butter | Sea Salt Butter

#### **CHOPPED SALAD** 🌿

Garden Greens | Heirloom Tomatoes | Cucumber | Black Radish | Mint Vinaigrette

#### **CAESAR SALAD**

Baby Romaine | Focaccia Croutons | Shaved Parmesan Cheese | Anchovy Dressing

#### **CHARCUTERIE & ARTISAN CRAFTED CHEESE**

Brie | Manchego | Swiss Emmental | Salami | Prosciutto | Coto Ham | Sweet Gherkins | Cocktail Onions | Grapes | Lavash | Crackers

#### **CAPRESE PASTA SALAD**

Radiatori Pasta | Fresh Mozzarella | Heirloom Tomatoes | Herb Vinaigrette | Balsamic Glaze

#### **HOT ITEMS**

#### **MARYLAND CRAB CAKES**

Tartar Sauce | Cocktail Sauce

#### **CRISPY FRIED CHICKEN**

Fresh Herbs

#### **ROASTED BLISS POTATO**

Roasted Garlic | Brown Butter

#### **VEGETABLE MÉLANGE** 🌿

Carrots | Cauliflower | Broccolini

### STATIONS

#### **SEAFOOD**

Old Bay Poached Shrimp | Stone Crab Claws | Snapper Ceviche | Hand Shucked Oysters | Lemon Wedge | Cocktail Sauce | Mignonette | Tartar Sauce | Tabasco

#### **SLOW ROASTED PRIME RIB**

Chimichurri | Horseradish Cream Sauce | Beef Au Jus

#### **MAPLE HAM**

Sriracha Glaze

#### **OMELETS**

Fresh Eggs | Aged Cheddar | Onion | Tomato | Bacon | Ham | Spinach | Crab Meat

#### **HAND CRAFTED WAFFLES**

Vanilla Waffle | Maple Syrup | Wild Berry Compote | Agave Cream

### DESSERTS (1PM – 3PM)

**TIRAMISU** | Espresso Liqueur

**RAISIN RICE PUDDING** | Valencia Rice

**HAZELNUT CHOCOLATE MOUSSE** | Raspberry Sauce

#### **FRENCH MACARONS**

**NAPOLEONS** | Puff Pastry | Cream Sauce