

# MOTHER'S DAY BRUNCH

THE RESTAURANT AT NEWPORT HARBOR ISLAND RESORT

## BREAKFAST SELECTIONS

chef's selection of sliced fruit & berries  
seasonal flavored yogurts  
assorted breakfast pastries  
applewood smoked bacon  
breakfast sausage  
buttermilk & blueberry pancakes  
french toast casserole  
scrambled eggs  
traditional eggs benedict

## OMELET STATION

farm fresh eggs, tomatoes, onion, baby spinach, wild mushrooms, black forest ham, applewood smoked bacon, cheddar cheese, goat cheese, wild-caught lump crab

## RAW BAR SELECTIONS

poached wild-caught shrimp  
oysters on the half shell  
seared ahi tuna  
lemon wedges  
fennel mignonette, cocktail sauce, soy garlic glaze

## CHEESE & ANTIPASTI

prosciutto de parma, soppressata, capicola  
chef's selection of artisan cheese and rustic breads  
seasonal accompaniments

## SALAD

traditional caesar salad  
artisanal lettuce with traditional toppings

## CARVING STATIONS

brown sugar and whole grain mustard glazed ham  
herb-crusted tenderloin, au jus, horseradish cream

## MAIN COURSES

blackened striped bass, apple butter quinoa, sugar snap peas, spring onion chimichurri

gnocchi, english peas, forest mushrooms, caramelized onions, cauliflower butter

oak brined statler chicken breast, fingerling potatoes, baby carrots, pearl onion, sherry-rosemary au jus

## SIDES

boursin mashed potatoes  
honey glazed baby rainbow carrots  
sunchoke creamed spinach  
macaroni & cheese

## DESSERT

bananas foster station  
chef's choice gourmet dessert bar

**ADULTS: \$85**  
**CHILDREN\*: \$25**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

\*Age 12 and under