



MOTHER'S DAY BRUNCH

\$50 PER PERSON (AGES 13 & UP)

APPETIZERS

GRAND FRUIT DISPLAY Pineapple, Mango, Berries, Cantaloupe, Honeydew, Watermelon, Honeycomb, Dates and Fruit Dip

WHOLE POACHED SALMON DISPLAY Capers, Diced Shallots, Hard-Cooked and Grated Eggs

PEEL-AND-EAT SHRIMP COCKTAIL Cocktail Sauce

ENTRÉES

THE LANDING'S OFFICIAL PECAN-SMOKED PRIME RIB Au Jus and Horseradish Cream Sauce

> **PORK ROULADE STUFFED WITH** WILD MUSHROOMS, HERBS AND PINE NUTS Black Truffle Périgord Sauce

> > **HERB-ROASTED CHICKEN** Braised Leeks and White Bean Ragout

OMELET STATION (10AM-2PM) Ham, Bacon, Sausage, Peppers, Onions, Cheese, Mushrooms and Tomatoes

DESSERTS

PEACH AND RASPBERRY OAT COBBLER **ASSORTED PETIT FOURS LEMON MERINGUE PIE**

BRUNCH **ENHANCEMENTS**

SNOW CRAB LEGS	\$15
SCALLOPS (5-PIECE)	\$15
LOBSTER TAIL	\$20

ON THE SIDE

BOURSIN MASHED POTATOES WITH GRAVY BROCCOLI & CHEDDAR BASMATI RICE GRILLED ASPARAGUS ARTICHOKE HEARTS AND BLISTERED HEIRLOOM Τοματό Cavatappi Pasta

KALE SALAD WITH LEMON VINAIGRETTE

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.Please be advised that food prepared in this establishment may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, sesame, fish and shellfish.