



# HARBOR VIEW

MARTHA'S HOTEL VINEYARD

## MOTHER'S DAY BRUNCH

SUNDAY, MAY 12<sup>TH</sup> | *Please call 508.627.3761 for reservations*

### BREAKFAST

Chef attendant, omelet station  
Apple smoked bacon, breakfast sausage  
Fluffy pancake, lemon curd, Nutella, maple syrup  
Freshly baked danish, croissant,  
pain au chocolat, muffins  
Yogurt parfait, granola  
Sliced seasonal fruit and berries

### VINEYARD FARMER'S APPETIZERS

Charcuterie platter  
Cheese platter  
Roasted beet salad, arugula, pecan nuts,  
red wine vinegar dressing  
Green asparagus salad, crunchy radish,  
mimosa vinaigrette  
Smoked salmon, potato salad with chive,  
yuzu mousseline  
Beans and peas salad, fresh herbs, lemon oil  
Duck deviled egg, chive and Dijon mustard  
Mixed green salad, cherry tomato, cucumber,  
white balsamic dressing  
Tomato and mozzarella, basil pesto, balsamic crema

### RAW BAR

Katama Bay oysters, citrus pearl  
Sashimi of Hamachi, Fresno pepper, ponzu sauce  
Shrimp cocktail, horseradish sauce  
Littleneck and clams  
Salmon ceviche, radish and Meyer lemon confit  
Crab claws, chipotle mayo

### CARVING STATION

Oven roasted NY beef striploin with garlic and  
rosemary, roasted potatoes, béarnaise sauce  
Whole baked salmon with fennel pollen and lemon,  
charred broccolini, olive oil  
Glazed Virginia ham with passion fruit and  
peppercorn, black rice, yuzu-kocho cream  
Mini lobster pot pie with celery, light bisque

### LAND & SEA

Crispy duck leg confit, roasted potatoes,  
mushroom with herbs  
Roasted chicken breast, spring vegetables  
casserole, espelette pepper  
Grilled sea bass Provençale, fennel confit,  
baked eggplant, sauce vierge  
4 cheese ravioli, basil tomatoes sauce,  
parmesan shaving

### DESSERTS

Assorted seasonal pies  
Strawberries shortcake  
Opera coffee cake  
Pavlova, berries, lemon  
Japanese cheese cake, yuzu whipped cream  
Caramelized pineapple upside down cake  
Vanilla floating island  
Crêpe station  
Harbor View Hotel signature cookies  
Mini French pastries  
Chocolate cream puff

\$69 PER PERSON | \$30 CHILDREN 12 AND UNDER