



MOTHER'S DAY BRUNCH

SUNDAY, MAY 13 TRADE RESTAURANT, OMNI HOTEL

PLEASE MAKE RESERVATIONS AT, 704.414.4844 OR OPENTABLE.COM

FROM THE SEA

Jumbo Gulf Shrimp & Alaskan King Crab Legs

mignonette, tomato-horseradish coulis, lemon

House Cured Gravlox

Smoked Salmon

herb cream cheese, caper, mini bagels, egg mimosa

BREAKFAST TRADITIONS

Freshly Baked Breakfast Pastries, Danish, Muffins,

Croissants

Hickory Smoked Bacon

Country Sausage

Eggs Benedict on a Bacon Biscuit

benton's country ham, bacon marmalade, red eye hollandaise

Omelets cooked to order and **Eggs any style**

3 Potato Hash, yukon gold, sweet potato, red bliss potato,

thyme, caramelized onion

Cheese Blintzes, Raspberry-Lime Preserves

MEATS / CHEESES / GREENS

Orzo Salad, green bean & fennel, dill pesto salad, feta

Heirloom Tomato Salad, mozzarella fresca, basil pesto,

Aged balsamic

Artisanal Cured Meats, grain mustard, house made pickles,

assorted bread and crostini display

Domestic Cheese Display, quince, date-walnut conserve,

honeycomb, beet-raspberry jam,

LUNCH SPECIALTIES

Daily Catch, grilled vegetable quinoa, tomato caper ragout, fresh herbs

Seared Breast of Chicken, pea and corn ragout with summer savory, lemon-herb vinaigrette

CHEF'S CARVING STATION

Prime Rib of Beef, whipped potato, honey sumac glazed carrots, sauce chaucer, horseradish crème

Cheer wine Glazed Pork Leg, southern braised greens, smoked grape-onion chutney

SWEETS AND TREATS

Assorted Mousse Shooters

Peach Pie, Pecan Pie

Apple Cobbler

Bread Pudding with Vanilla Bourbon Caramel

Carrot Cake, Red Velvet Cake

Salted Caramel Cheesecake, Pistachio Opera Cake

Assorted Petit Fours and Macaroons

\$39 ADULTS, \$19 CHILDREN 6 – 12

(EXCLUDES TAX AND GRATUITY)

COMPLIMENTARY FOR CHILDREN 5 & UNDER

SEATING AVAILABLE FROM 11:00AM TO 2:00PM