



MOTHER'S DAY BRUNCH 2012

BREAKFAST

Apple-Cream Cheese Crepes, Sun Soaked Berries
Smoked Bacon, Schreiner's Pork Sausage
Rosemary Roasted Fingerling Potatoes, Sweet Pepper & Onions

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Hand Crafted Mini Fruit & Cheese Filled Breakfast Pastries

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Organic Fruit Martinis

Lemon Sabayon - Berry Parfaits

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Farm Fresh Eggs, Omelets and Frittatas

Made to order by Biltmore's Best

Selections to include Lobster, Shrimp, Pacific Crab, Tri Color Peppers, Wild Mushrooms, Honey Ham, Smoked Pork, Onion, Tomatoes, Spinach, Local Farm Cheeses, Bacon, Sausage & Fresh Herbs

FROM THE CARVING BOARDS

Smoked Black Pepper Beef Tenderloin

Creamy Horseradish, Tarragon-Pecan Pesto

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Free Range Turkey Breast

Stone Ground Mustard Aioli, Mint Cranberry Jam, Natural Pan Drippings

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Queen Creek Balsamic Roasted Leg of Lamb

Minted Pineapple Marmalade & Mission Fig Jam

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Hand Rolled Sushi

Spicy Tuna, California, Veggie & Salmon Rolls

Pink Ginger, Hot Wasabi, Sake Soy Dip

ICED SEAFOOD BAR

Jumbo Shrimp

Fresh Arizona Citrus, Hot Horseradish, Cilantro Cocktail Sauce,
Spanish Lime Dipping Aioli

SMALL PLATES

Petite Antipasto

Potato Bellini, Confit Duck Breast, Blueberry Jam, Hazelnuts
Grilled Long Stem Artichoke, Queen Creek Olives, Parmesan, Basil Pesto
Waldorf Style Salad, Granny Smith Apples, Candied Walnuts
Heirloom Beet Stack, Crow's Dairy Goat Cheese, Balsamic, Cured Ham

HOUSE MADE BUTTERMILK WAFFLE STATION

Sweet Berry Jam, Cinnamon-Vanilla Poached Peaches, Candied Nuts, Whipped Cream,
Whipped Butter, Sugar in the Raw, Powdered Sugar, Caramel Sauce, Warm Maple Syrup

CRACKED CRAB CAKE

Granny Smith Apple Slaw, Preserved Lemon, Tarragon Aioli

SALADS

Romaine Wedge, Cucumber, Fossil Creek Feta, Red Wine Chardonnay Vinaigrette

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Local & Domestic Cheese Display

Campagna Baguette, Toasted Walnut Artisan Bread & Cracked Lahvosh

ENTREES

Biltmore Lemon Roasted Salmon

Sweet Pea & Corn Succotash, Orange Vin Blanc

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Grilled Chicken

Pancetta Braised Brussels Sprouts & Rosemary Jus

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Butter Whipped Potatoes

Tillamook White Cheddar

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Maya's Farm Long Beans, Baby Carrots, Grilled Squash

FROM THE BAKERY

Rustic Bread Display

Bread Baskets & Show Breads, French Baguettes, Chocolate Cherry Bread, Roasted Garlic & Sea Salt Focaccia, Red Pepper & Parmesan Herb Lahvosh, Criss-Cross Breads with Traditional Butters, Flavored Butters

PASTRIES

Petite Bing Cherry Tarts

Bavarian Cream Chocolate Eclairs, Profiteroles, Cannolis

Hazelnut Mint Cheese Cake Bong-Bongs Dipped in Milk Chocolate

Dark Chocolate, Raspberry, Vanilla bean Crème Brule's

Sugared Short Bread Biscuits, Basil strawberries, Whipped Cream

Myer Lemon Meringue, Arizona Pecans

White Carrot Cake, Cream Cheese Frosting

LARGE CAKES

Raspberry Short Bread Ice Box Cake

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Milk Chocolate Banana - Nut Crunch Torta

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Fresh Fruit Tarts

Ruby Papaya, Mango, Kiwi and Springtime Berries

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Schnepf Farms White Chocolate Apricot Bread Pudding

Caramel Brown Butter, Vanilla Bean Custard

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Hazelnut Dark Chocolate Wafer Stacks

Huckleberry Marmalade, Powder Sugar Dusting.

95 - Adults

40 - Children (12 and under, infants free)