

# Mother's Day Brunch

Your Brunch experience will start off with complimentary champagne & caramel rolls

## APPETIZER

### **Fried Chicken Slider**

cracker crusted with honey mustard and a pickle

### **Shrimp Cocktail GF**

three shrimp w/ cocktail sauce

### **Fresh Fruit & Yogurt Parfait**

assorted berries, vanilla yogurt, and granola

### **Berry Berry Salad GF**

spinach, seasonal berries, brie, onion, candied almonds w/ strawberry poppyseed dressing

### **Minnesota Wild Rice & Duck GF**

our signature soup

## BREAKFAST

### **Eggs Benedict**

English muffin, Canadian bacon, poached egg with hollandaise and hashbrowns

### **Scrambled Eggs GF**

served with hashbrowns, bacon and fresh fruit

### **Caprese Frittata GF**

tomato, basil, fresh mozzarella and balsamic glaze. served with breakfast potatoes

### **Peach Cobbler French Toast**

topped with peach sauce, sliced peaches, and a streusel crumble

## ENTREES

SERVED W/ VEGETABLE & STARCH (CHEF'S CHOICE)

### **Our Famous Seafood Newburg**

tender shrimp, scallops, crab claw and lobster meat in a seafood newburg sauce with mushrooms and green onions served with saffron rice

### **1881 Hereford Prime Rib GF**

slow roasted served with caramelized garlic mashed potatoes

### **Lamb Loin**

grilled and sliced, topped with a mint tatziki sauce.  
served with caramelized mashed potatoes

### **Bbq Ribs**

with a bourbon bbq sauce served with caramelized mashed potatoes

### **Chicken Bruschetta**

topped with bruschetta and balsamic glaze. served with linguine

### **Wild Mushroom Risotto**

wild mushrooms and boursin cheese

### **Kids Cracker Breaded Chicken Tenders with Mac & Cheese**

## DESSERTS

each person will get one of each:

Sin of The Inn, Chocolate Croustade, Raspberry Lemon Curd Cheesecake

