

# FATHER’S DAY BRUNCH

\$85.00 person (adults)

\$35.00 (children 6-12)

\$20.00 (children 2-5)

Price Includes Champagne & Mimosas · Tax and gratuity additional

## OMELET STATION

### FARM FRESH EGGS

selection of ham, crispy smoked bacon, jalapeños, bell peppers, mushrooms, onions, spinach, cheddar, mozzarella

## WAFFLE STATION

maple syrup, strawberry sauce, peach compote, fresh berries, blueberry compote, whipped cream

## THE BAKERY

### CROISSANTS

### ASSORTED FRUIT DANISHES

### ASSORTED MUFFINS

## BREAKFAST SELECTIONS

### CRAB CAKES EGGS BENEDICT

with hollandaise

### APPLEWOOD SMOKED BACON

### MAPLE PORK SAUSAGE 🌿

### RED O’BRIEN POTATOES 🌿

### SCRAMBLED EGGS 🌿

### CHEESE BLINTZES

assorted fruit toppings

## SMALL BITES APPETIZER

### SCALLOPS

wrapped in bacon

### TERIYAKI CHICKEN SKEWERS

### STEAK TACOS

avocado cilantro cream sauce

## CARVING STATION

### TENDERLOIN OF BEEF

herb-rubbed grilled tenderloin, chipotle mayo, horseradish, mushrooms, brandy cream demi sauce

### BROWN SUGAR & BOURBON GLAZED STEAMSHIP OF HAM

assorted gourmet mustards, jack daniels raisin reduction

## SEAFOOD & RAW BAR

### OYSTER

beau soleil oysters on the half shell, mignonette sauce

### SHRIMP COCKTAIL

lemons, horseradish, cocktail sauce

### SNOW CRAB CLAWS

clarified butter, house-made sriracha sauce

## SALAD DISPLAY

### TRADITIONAL CAESAR 🌿

romaine hearts, shaved parmesan, grape tomatoes, anchovies, herbal focaccia croutons, caesar dressing

### WATERMELON FETA 🌿

seedless watermelon, golden berries, feta cheese crumbles, fresh mint, homemade chili-lime vinaigrette

### ORGANIC BABY ARUGULA & KALE 🌿

arugula, kale, mandarin oranges, crumbled bleu cheese, candied pecans, fresh berries, raspberry vinaigrette

### SEAFOOD CEVICHE 🌿

sea bass, lime-marinated shrimp, mango, jicama, tomato, cucumbers, red onions, cilantro, jalapeño, house vinaigrette, totopos chips

## COLD DISPLAYS

### SEASONAL ROASTED VEGETABLES 🌿🌿

cauliflower, broccoli, baby carrots, marinated mushrooms, artichokes, bell peppers.

### IMPORTED & DOMESTIC CHEESES 🌿

assorted crackers and breads, fig spread

## GRILL STATION

### RIBEYE FILET

horseradish cream, béarnaise sauce

### LAMB CHOPS

mint jelly, rosemary demi-glace

## ENTRÉES

### CHICKEN ADOBO 🌿

adobo-marinated chicken breast, creamy polenta

### CITRUS-CRUSTED SALMON

citrus crusted pan-seared salmon, grilled baby bok choy, sweet soy sauce

## SIDES

### MASCARPONE MASHED POTATOES 🌿

saffron rice

### SAUTÉED GREEN BEANS 🌿

## DESSERT STATION

### ASSORTED MINI PASTRIES

chocolate truffle cheesecake, new york cheesecake, tres leches, key lime cheesecake

### CHOCOLATE-DIPPED STRAWBERRIES

### SEASONAL SLICED FRESH FRUIT

### EUROPEAN TORTES

flourless chocolate, pecan pie, red velvet cake



DRAKE SIGNATURE DISH



GLUTEN-FREE



VEGAN



VEGETARIAN

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. If you have any concerns regarding Food Allergies, please alert your server prior to your order*