

SEA CREST

BEACH HOTEL

MOTHER'S DAY BRUNCH

Sunday, May 14, 2017 | 12:00 PM - 3:30 PM | Ocean View Dining Room

Organic baby iceberg "wedge" salad, vine ripe tomato, smoked bacon, red onion, Great Hill blue cheese.

Handpicked field greens, candied pecans, local goat cheese, balsamic vinaigrette

Poached salmon, watercress, pickled red onion, green apple and horseradish aioli

Roasted spring asparagus, truffle and parmesan

Red's clam chowder

Grilled Atlantic swordfish, blue crab butter, melted tomato

Herb marinated free range chicken, roasted baby potatoes, field mushrooms, marsala wine sauce

Sautéed shrimp, orecchiette pasta, garden fresh vegetables, shallot pan sauce

Artisanal mac & cheese, pumpernickel crumbs

Spring vegetable medley, toasted almond butter

Chef carved bone in ham, clover honey mustard sauce

Chef carved prime rib of beef, red wine jus, and horseradish aioli

Made to order omelet station, all the fixings

Made to order Belgian waffles, all the fixings

Sea Crest eggs Benedict, poached eggs, Canadian bacon, melted tomato, lemon chive hollandaise

Crispy bacon and breakfast sausage

Red bliss and caramelized onion home fries

Vanilla scented French toast, Vermont maple syrup

Assorted muffins, croissants, and Danish

Seasonal sliced fruit

Seasonal cheese boards with traditional accompaniments

Whole wheat and country white breads, cinnamon raisin and plain bagels

Vermont creamery butter, jams and cream cheese

Chef's dessert display

\$55 per person* | Children 12 & under \$22 per person*

*Prices exclusive of tax and gratuities

PLEASE CALL 508.356.2171 EXT 4171 FOR RESERVATIONS