

MOTHER'S DAY IN THE BACKYARD

SUNDAY, MAY 12, 2019
Seatings at 10:30 a.m. - 1:30 p.m.

A.M. SWEETS

Build-Your-Own Pancakes | Rice Krispie-Crusted French Toast | Churros
Fresh Berries | Chocolate Sauce | Whipped Cream | Pecans | Warm Maple Syrup

EGG BAR

Scrambled Eggs | Apple-Smoked Bacon | Pork Sausage | Turkey Sausage
Quiche Lorraine | Spinach & Goat Cheese Quiche

SEA LEGS

Poached Shrimp | New Zealand Mussels | Ahi Poke | Won-Ton Chips
Mignonette | Cocktail Sauce | Lemons
Smoked Salmon | Capers | Bagels | Cream Cheese

COOKED TO ORDER

Steamed Mussels | Chardonnay Sauce | Tomato Chorizo Broth
Mahi Mahi | Coconut Ginger Sauce | Papaya Salsa

GREENS THUMB

Thai Chicken Salad | Chopped Cabbage | Thai Noodles | Cashews | Cilantro | Ginger Vinaigrette
Shaved Brussels Sprout Salad | Dried Currants | Barley Pearls | Red Grapes | Maple Cider Vinaigrette
Vine Ripened Tomatoes | Basil Pesto | Buffalo Mozzarella | Aged Sherry Vinegar

TOSSED TO ORDER

Gem Lettuce | Radishes | Cucumbers | Pumpkin Seeds | Cilantro Dressing
Artisan Cheese Board | Meat Butcher Board | Fresh Fruit | Olives | Crusty Bread

CARVED TO PERFECTION

Slow-Roasted Beef Prime Rib | Chimichurri | Beef Jus
Ginger & Clover Honey-Baked Ham | Honey Mustard
Rotisserie Roasted Leg of Lamb | Shallot Merlot Sauce

HOMESTYLE COOKING

Buttermilk Fried Chicken | Traditional Gravy
Creamy Mashed Potatoes | Saffron Basmati Rice | Roasted Roma Tomatoes
Butternut Squash | Brussels Sprouts | Roasted Heirloom Carrots

SWEET TOOTH

Bananas Foster with Vanilla Ice Cream | Coconut Cake | Boston Cream Pie
Chantilly Cream Profiteroles | Vanilla Cheesecake | Chocolate Sacher Torte
Miniature Cupcakes | Strawberry Panna Cotta

TO SIP

Bottomless Mimosas | Coffee, Tea, Sodas, Orange Juice

KID'S CORNER

Tater Tots | Chicken Fingers | Mini Beef Meatballs | Cheesy Noodles

Visit Hotellrvine.com/mothersday for tickets and more information.

\$75 per adult | \$35 per child ages 5 - 12
Pricing excludes tax and service charge.