



Mother's Day Brunch

AT ARIZONA INN

BREAKFAST CLASSICS

Assorted Pastries, Muffins, Breads

whipped cream cheese, whipped butter, jams

Scrambled Eggs

with chives

Breakfast Potatoes

bell peppers, caramelized onion, rosemary

Applewood Smoked Bacon

Sage & Coriander Breakfast Sausage

Chilaquiles

house tortilla chips, guajillo salsa, crema, cotija, pico de gallo

Sliced Assorted Fruit

melons, pineapple, watermelon, seasonal fruits and berries, mint

PARFAIT TRIFLE CUPS

Honey Yogurt

layered with macerated berries and housemade granola

OMELET STATION

Whole Eggs and Egg Whites

add-ons: cheddar, jack, goat & swiss cheese, mushrooms, spinach, red bell pepper, tomato, red onion, jalapeño, green onion, avocado, chorizo, ham, bacon, sausage

FRENCH TOAST BREAD PUDDING

Vanilla Cinnamon, White Chocolate Brioche With Cream Cheese Frosting

toppings: strawberries, blueberries, raspberries, whipped cream, caramel sauce

CHILLED SEAFOOD

Smoked Salmon Display

smoked salmon, lemon, dill, sliced tomato, red onion, capers, whipped cream cheese, assorted bagels

Jumbo Shrimp Cocktail, Grilled and Chilled Shrimp, Crab Claws

cocktail sauce, horseradish cream, lemon





GRAZING STATION

Chef's Selection: Artisanal Meat and Cheese

whole grain mustard, nuts, assorted breads and crackers, cornichons, dried fruit, pickled vegetable, olives, honeycomb, house jams

SALADS

Mixed Greens

strawberry, candied almonds, pickled red onion, cucumber, radish, champagne vinaigrette

Classic Caesar

chopped romaine hearts, caesar dressing, shaved parmesan cheese, rustic croutons

Caprese

heirloom tomato, fresh mozzarella, basil, toasted pine nuts, aged balsamic, evoo

BRUNCH ENTREES

Pan Seared Halibut

vanilla carrot purée, basil pistou, confit tomato

12-Hour Braised Short Rib

mascarpone polenta, crispy foraged mushroom, demi-glace, herbs

CARVING STATION

Whole Roasted Tenderloin

garlic and herb crusted, au jus, horseradish cream, dinner rolls

Apple Herb Brined & Roasted Airline Turkey Breasts

turkey herb veloute

SIDES

Roasted Garlic Mashed Potato

Heirloom Roasted Carrots, turmeric crusted crispy chickpeas, balsamic date jam

Spring Baby Squash, garlic, shallots, herbs

Truffle Gouda Mac & Cheese, *comte and white cheddar bechamel, confit tomato, cavatappi pasta, herbed buttery panko crust*

DESSERTS

Pastry Chef's Selection Assorted Mini Sweets & Treats

