



IRONWOOD
GRILLE

Mothers Day Brunch

11 a.m. -3 p.m., May 8, 2011

BLOODY MARY BAR

COLD

Seasonal **Fruit** and Berries

Bagels with Assorted Cream Cheese

Smoked Salmon with Classic Garnishes

Imported and Domestic **Cheese**

Organic Greens, cucumbers, cherry tomatoes, dried papaya, pineapple mint dressing

Tomato and **Watermelon Salad**, Basil, Red Onion and Feta

Key West **Ceviche**

Spring **asparagus**, morels, truffle vinaigrette

HOT

Scrambled Eggs, Bacon, Sausages and Grilled Ham

Chipotle-BBQ Pork Loin, boniato mash, corn salad

Pan seared Red Snapper, fava succotash, coconut curry nage

Aromatic Chicken, wilted greens, tomato-corn salsa

Balsamic **grilled vegetables**

Garlic Red Bliss **Smashed Potatoes**

CARVING STATION

Prime Rib with au jus, grain mustard and creamy horseradish

Garlic roasted **Leg of Lamb**, mint jus

DESSERT

Chef's Selection of Cakes, Tarts, French Pastries, Petit Fours and Chocolates

Freshly Brewed Regular, Decaffeinated Coffee, and Teas

\$42 plus tax and gratuity per person