

Mother's Day Brunch at the Astor Court, St. Regis Atlanta

Offered at \$125 per Adult, \$75 per child ages 7-12, \$59 per child ages 4-6

Subject to a 22% Service Charge and 8% Sales Tax



Breakfast

Breakfast Breads, danish and muffins

Sliced fruit display and berries

Mini yogurt parfaits, organic granola and seasonal colorful fruit compote

Irish oats with dried cranberry and brown sugar toppings

Organic scrambled Eggs

Applewood Smoked Bacon and Chicken sausage

Herb Roasted fingerling potatoes

Egg

Eggs to order, Vegetable fillings, shrimp, ham, bacon, spinach, goat, swiss and cheddar cheeses, egg whites, and egg substitute

Poached eggs Florentine, creamed spinach, English muffin, and smoked tomato hollandaise

Waffle

Belgian waffles with chocolate sauce, berry compote, strawberries, banana bourbon caramel, vanilla whipped cream, and Vermont maple syrup

Seafood, Sushi and Caviar

Seafood display with oysters, Alaskan King crab legs, shrimp, mussels with cocktail sauce and lemon

Smoked salmon display with traditional accompaniments

Assorted maki rolls and nigiri

Imported and domestic caviar with traditional accompaniments

Soup and salad

Roast corn and cauliflower veloute, garlic chips

Heirloom tomato salad, cucumber and white balsamic dressing (individual)

Fingerling potato salad with bacon, caramelized onion, tarragon dressing and poached farm egg (individual)

English pea vichyssoise, smoked salmon and salsify salad (individual)

Chef's salad station, ingredients to include baby spinach, chopped romaine and arugula, grape tomatoes, artisan olives, pickled red onion, chick peas, cucumber, feta cheese, blue cheese crumbles, goat cheese, chopped bacon, grilled chicken, chilled dill shrimp, crouton, buttermilk dressing, cabernet vinaigrette and green goddess dressing

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Southern

Low country "paella", Carolina rice, saffron infused broth, Georgia field pea succotash, andouille sausage and Joyce Farms chicken

Gulf shrimp and Logan Mills grits, creamed corn, and pink peppercorn herb butter

Carvery

Grilled beef tenderloin, horseradish cream, roast garlic jus, and brioche rolls

Herb crusted wild salmon, spring onion pistou, and trio of roast pepper relish

Grilled broccolini, baby carrot, and roast cauliflower

Green curry eggplant and baby heirloom tomato

Duo of asparagus and exotic mushrooms, roast garlic EVOO

Boursin mashed potato

Farro risotto, caper, marinated tomato and roasted garlic and basil veloute

Shrimp, lobster, and cavatappi pasta "mac and cheese"

Cheese and Charcuterie

Chef's imported and regional Cheese, cured and artisan meats

Pickled and roasted vegetables

Dried fruit

Honeycomb

Crackers, toast points, and fresh breads

Pastry

lemon blueberry meringue

peach blueberry petite gateaux

strawberry basil tart

vanilla bean crème brûlée

floral macarons

tiramisu cones

banana financier with almond crunch

red velvet cheesecake

chocolate caramel peanut bar

chocolate cherry frangipane tart

cheesecake pops

German chocolate tower

butterscotch budino,

salted caramel chocolate tart

chocolate chip cookie

chocolate passion torte

raspberry verrine