



**Celebrate Mom with an Elegant Spring Brunch Experience
and Bottomless Mimosas
Sunday, May 10, 2025 - 11:00am - 3:00pm
Complimentary Valet Parking**

Artisan Bakeries & Breakfast

Petite Croissants • Lemon-Blueberry Mini Muffins • Almond Tea Cakes • Seeded Rolls

Spring Egg Atelier (Made to Order)

Garden Omelets with Spring Onions, Baby Spinach, Roasted Asparagus, Cremini Mushrooms, Heirloom Tomatoes, Roasted Peppers, Ham, Bacon, Swiss & Cheddar Cheeses, and House-Made Charred Salsa

Turkey Bacon & Chicken-Apple Sausage

Crispy Marble Potatoes with Lemon-Herb Salt & Chive Blossoms

Mini Ricotta Pancakes with Lemon & Blueberry Curd

Fresh Market, Greens & Grazing

Spring Fruit Display

Strawberries • Raspberries • Pineapple • Melon Trio

Cold-Smoked Salmon Board

Pickled Shallots, Cucumber Ribbons, Dill Crème, Lemon, Bagel Crisps

Mango Shrimp Cocktail

Spicy Florida Shrimp with Mango & Cucumber

Classic Caesar Salad

Arcadia Greens & Florida Oranges with Honey-Citrus Dressing

Strawberry-Spinach Blossom Salad with Goat Cheese & Pink Peppercorn Vinaigrette

Green Goddess Potato Salad with Snap Peas, Radish & Toasted Pistachio

Artisan Charcuterie & Cheese

Local Cheeses & Meats, Honeycomb, Seasonal Jams, Seeded Crackers, Petite Baguette

Vanilla Corn Soup with Charred Corn Salsa

Carved & Seasonal Entrées

Herb-Crusted Strip Loin of Beef with Caramelized Onion Jam, Horseradish Crème, Rosemary Jus

Apple-Elderflower Brined Pork Loin

Roasted Apple Demi-Glace

Herb-Seared Chicken Breast

Apricot-Ginger Chutney, Green Beans with Toasted Almonds

Gruyère Scalloped Potatoes

Quinoa with Roasted Vegetables

Roasted Baby Carrots with Honey Sea Salt & Herbs

Warm Brioche Rolls

Sweet Spring Finale - A Dessert Garden Inspired by Florals, Fruits & Delicate Textures

Dark Chocolate Mousse & Raspberry Petal Bars, Strawberry-Rose Crème Puffs

Lemon Brûlée Tartlets with Candied Violets, Macaroons

Chocolate-Dipped Strawberries & Seasonal Pastry Assortment & More

\$89.95 Per Person / \$44.95 Children (5-12) / Children (4 and Under Free) Tax & Gratuity not Included

Reservations at OpenTable or arlene.diel@hyatt.com