



***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***