



# Mother's Day

AT DOLCE HAYES MANSION  
SUNDAY CHAMPAGNE BRUNCH  
MAY 11, 2008 – 10:00AM – 3:00PM

## BREAKFAST ENTREES

CHEFS' OMELET STATION WITH A DELECTABLE ARRAY OF TOPPINGS MADE TO YOUR LIKING  
SOFT SCRAMBLED EGGS WITH CHIVES & SMOKED MOZZARELLA CHEESE  
FRUIT FILLED PANCAKES WITH FRESH SEASONAL BERRIES,  
CHANTILLY CREAM & WARM MAPLE SYRUP  
CINNAMON APPLE CREPES FILLED WITH CREAM CHEESE  
ACCOMPANIED BY A WILD BERRY COULIS  
APPLE WOOD SMOKED BACON & CHICKEN APPLE SAUSAGE LINKS  
TRADITIONAL POACHED EGGS BENEDICT & EGGS FLORENTINE  
WITH TARRAGON DIJON HOLLANDAISE  
COUNTRY STYLE HOME FRIED POTATOES WITH SWEET PEPPERS & BERMUDA ONIONS

## SEAFOOD SELECTIONS

SMOKED SALMON, WHITE FISH, TROUT, BAY SCALLOPS, PEPPERED MACKEREL & EEL  
CHILLED DUNGENESS CRAB LEGS, GREEN LIP MUSSELS, BLACK TIGER PRAWNS  
BUCKLEY BAY OYSTERS ON THE HALF SHELL WITH A CUCUMBER SHALLOT MIGNONETTE  
SERVED WITH TRADITIONAL TOPPINGS  
MINI BAGELS, CREAM CHEESE & SPICY COCKTAIL SAUCE  
VIETNAMESE SHRIMP & VEGETABLE ROLLS WITH PEANUT DIPPING SAUCE

## COLD SELECTIONS AND SALADS

SEASONAL FRESH FRUIT DISPLAY  
IMPORTED & DOMESTIC CHEESE TRAYS  
DISPLAY OF COUNTRY STYLE PATES & TERRINES  
TRADITIONAL ANTIPASTO PLATTER  
TENDER BABY FIELD GREENS WITH ASSORTED DRESSINGS  
FRESH HEARTS OF ROMAINE CAESAR SALAD WITH FOCACCIA CROUTONS & PARMESAN CHEESE  
CHARBROILED CUMIN BREAST OF FREE RANGE CHICKEN  
WITH A SWEET CORN & BLACK BEAN SALAD  
FRENCH BEAN, HEARTS OF PALM & MANDARIN ORANGE SALAD  
TOSSED IN A TARRAGON SHERRY VINAIGRETTE  
VINE RIPE RED TOMATO, CUCUMBER SALAD FRESH BUFFALO MOZZARELLA  
WITH AGED BALSAMIC GLAZE & DRIZZLED WITH WHITE TRUFFLE OIL  
FINGERLING POTATO SALAD WITH MARINATED MUSHROOMS, GHERKINS & FRIED CAPERS  
TOSSED WITH A BASIL PESTO & EXTRA VIRGIN OLIVE OIL

# MOTHER'S DAY 2008

## SUNDAY CHAMPAGNE BRUNCH

### HOT ENTREES

MAUI PINEAPPLE GLAZED HAM  
WITH A WHOLE GRAIN MUSTARD DEMI  
SLOW ROASTED HERB MARINATED MUSCOVY DUCK BREAST  
WITH A GREEN PEPPERCORN BRANDY CREAM  
PUMPKIN SEED ENCRUSTED GROUPER  
WITH BAY SCALLOP, FENNEL, TOMATO & ARTICHOKE RAGOUT  
MEDLEY OF FRESH SPRING VEGETABLES  
SAFFRON BASMATI RICE PILAF WITH TOASTED PISTACHIO NUTS & DRIED FRUITS  
PORTOBELLO MUSHROOM TORTELLONI  
TOSSED WITH ROASTED YELLOW PEPPER, KALAMATA OLIVE FONDUE  
TOPPED WITH FETA CHEESE

### CARVING STATION

"CREEKSTONE" BLACK ANGUS RIB EYE OF BEEF  
SLOW ROASTED THREE PEPPERCORN GARLIC RUB  
ACCOMPANIED BY A LAVENDER THYME JUS  
SALMON EN CROUTE  
ATLANTIC SALMON WRAPPED IN FLAKY PUFF PASTRY  
WITH TATSOI GREENS, SHIITAKE & OYSTER MUSHROOMS  
ACCOMPANIED BY A LEMONGRASS COCONUT CURRY EMULSION

### DESSERTS

THE MANSION'S DELECTABLE ARRAY OF  
MINIATURE FRENCH PASTRIES,  
SPECIALTY DESSERTS, CHOCOLATE MOUSSE, CAKES, TORTES & PIES

**Adults \$55 ▪ Children 6-12 Years \$20 ▪ under 5 Years Free**

Tax & Gratuity Not Included

**Restaurant Reservations: (408) 362-2459**

**Email: [restaurant@hayesmansion.com](mailto:restaurant@hayesmansion.com)**

**Live Music ▪ Family Photos ▪ Face Painting & More...**

