



Annual Mother's Day Brunch

MAY 10, 2020

10:30AM until 3:30 PM

Enjoy the Exquisite Cuisine of Delicacies by Executive Chef Jeff Riedel

Appetizers

Florida Shrimp Louie
Chilled Jumbo Shrimp Cocktail
Roasted Maple Leaf Duck Breast - Asian Ginger Slaw
Whole Poached Atlantic Salmon - en Belle Vue, Sauce Vert
Ducktrap River Farm Smoked Salmon
Seared Yellowfin Tuna Niçoise
Country Terrines Speck Prosciutto



Fruits & Berries
Muffins, Croissants & Assorted Artisanal Bread from Buckhead Bread Company
Selection of Imported & Domestic Cheeses

Salads

Five Bean Salad - Grape Tomatoes, Shallots, White Balsamic Vinaigrette
Orzo Pasta Salad - Spinach, Toasted Almonds, Balsamic Vinaigrette
Variety of Heirloom Tomatoes with Buffalo Mozzarella & Basil
Jumbo Steamed Asparagus and Truffle Mayonnaise
Sweet & Savory Broccoli Salad
Deviled Eggs

The Chef's Carving Station

Beef Tenderloin - Béarnaise and Horseradish Sauce

Silver Chafers Hot Selections

Roasted Stuffed Chicken Breast - Wild Mushrooms, Brandy Garlic Sauce, Sautéed Spinach
Crisped Tenderloin Veal Cutlets Milanese - Lemon Caper Sauce, Artichokes, Thumbelina Carrots
Seared Jumbo Maine Diver Scallops - Sweet Yellow Corn, Clamshell Mushrooms
Sautéed West Coast Halibut -Julienne Vegetables, Fumet



Maryland Style Jumbo Lump Crab Cakes Asiago filled Heirloom Potatoes 103 West Eggs Benedict

Pastry Chef Joseph's "Grande" Dessert Display

Spring Fruit Tarts, Chocolate Éclair, Opera Cake, 103 West Cheesecake
Chocolate Dipped Colossal Strawberries, Carrot Cake, Lemon Meringue Tart, Red Velvet Cake,
Crème Brûlée, White & Dark Chocolate Mousse Cake and *more...!*

Pano's Private Reserve Coffee, Select Hot Teas & Iced Tea



Classic Piano Entertainment

Adults / 85. | 6-12yrs / 30. | Children 5yrs-Under / Free
Additional Beverages, Tax and Gratuity are Not Included

103 West Paces Ferry Road • Atlanta 30305 | Reservations Required 404.233.5993