



EAU PALM BEACH
Resort & Spa

MOTHER'S DAY BRUNCH

SALAD BAR

Field Greens Salad

Tomatoes, Carrots, Cucumbers, Assorted Dressings

Sweet Potato Salad

Island Spice

Ancient Grain Salad

Tomato, Scallions, Parsley, Mint, Olive Oil, Lemon Juice, Kale, Peppers

Tomato Cucumber Salad

Crumbled Feta

Marinated Artichoke

Peppers, Kalamata Olive

RAW BAR

Poached Shrimp, Oysters on the Shell, Clams on the Shell, Crab Claws

Cocktail Sauce, Champagne Mignonette, Mustard Aioli, Tabasco, Lemon

MEDITERRANEAN BRUNCH BAR

Charcuterie & Cheese Board

Roasted Garlic, Marinated chickpeas, Cocktail Onions, BBQ & Onion salsa, Hot Peppers, Chimichurri,
Roasted Peppers & Garlic, Tartar Sauce, Mayo, Grain Mustard, Salsa, Marinated Feta, Marinated
Mozzarella, Giardiniera, Pickles, Marinated Mushrooms, Guacamoles, Assorted Nuts, Dates, Candied
Pineapples, Figs

HOT ENTRÉE BAR

Grilled Chicken Breast

Celery Root Puree, Caramelized Fennel & Carrots, Roast garlic Jus

Herb Dusted Pan-Seared Tile Fish

Sweet Corn & Crab Succotash, Roasted Tomato Jus

Roasted Chermoula Marinated Lamb Belly

Moroccan Style Cous-Cous



EAU PALM BEACH

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Oven Roasted Bistro Filet

Roasted Cauliflower, Marchand de Vin

Roasted Garlic Root Vegetables

Thyme Honey Gastrique

Candied Tri-Color Carrots

Fresh Herbs

CARVING STATION

Banana Leaf Wrapped Snapper

Yuzu Ponzu

Berkshire Pork Belly Porchetta

Brussel Sprout Slaw

OMELET STATION

Whole Shell Eggs, Egg Whites, Liquid Whole Eggs

Applewood Smoked Bacon, Smoked Country Ham, Chicken Apple Sausage, Chorizo Sausage
Caramelized Onions, Roasted Peppers, Mushrooms, Ripe Tomatoes, Baby Spinach, Artichoke Hearts
Monterrey Jack, Cheddar, Goat Cheese, Feta