



Epic



Mother's Day Brunch

AN ALL YOU CAN EAT BUFFET EXPERIENCE LIKE NONE OTHER

MAY 8TH

10:30A 'til 5:00P

with **LIVE MUSIC**

menu

PRESENTED BY
Chef Matt Ridgway

ONE PRICE TO
EXPERIENCE
BOTH
RESTAURANT'S
CUISINE

\$54.95 PER PERSON

\$19.95 KIDS 12 & UNDER

Raw Bar

Blue Point Oysters with Mignonette **TSG**

Jumbo Shrimp with Cocktail Sauce **TSG**

House Smoked Salmon **TSG**

Salmon Tartar **TSG**

Mussels Piperade **TSG**

Smoked Trout **TSG**

Smoked Whitefish Salad **TSG**

Salads & Hors d'oeuvres

Potato Salad **TSG**

Tomato with Basil Salad **TSG**

Spring Vegetable Salad **TSG**

Compressed Tofu Salad **GK**

Haricots Verts with chicken Confit & Walnut Oil **TSG**

Shredded Carrots with Black Olives **TSG**

Country Lamb Handpies **TSG**

Country Ham Salad **TSG**

Mediterranean Eggplant & Zucchini Salad **GK**

Leek & Ham Tart **TSG**

Green Asparagus Salad **TSG**

Grilled Bread with Chick Pea Purée & Basil **GK**

Spinach Salad with Eggs & Marinated Onions **TSG**

Grilled Meatballs **TSG**

Spiced Beef Skewers & Endive Marmalade **GK**

Octopus Salad **GK**

Salmon Taramasalata **GK**

- Fresh Fruit -

Soup

Light Asparagus Cream with Benne Toast **TSG**

HOT BUFFET SERVED FROM THE CHEF'S TABLE

Bheelers Fresh Ham **TSG**

Roasted Wagyu Top Sirloin **GK**

Whole Salmon Filet **TSG**

White Bean Tangine **GK**

Roasted Duck Drumettes **GK**

French Baguette Toast with Caramelized Apples **TSG**

Escabeche of Quail with Basmati Rice, Pine Nuts, and Scallions **TSG**

Soft Scrambled Eggs with Bacon & Sausage

Navarin of Spring Vegetables **GK**

Cod Fish Pil Pil with Roma Plum Tomatoes **GK**

Prince Edward Island Mussels with Bourbon Cream & Herbs **TSG**

Fried Cauliflower with Eslette Pepper & Fleur de Sel **GK**

Petite Vegetables **GK**

Belgian Waffles with Fresh Berry Compote **KID FRIENDLY**

Macaroni and Cheese Casserole **KID FRIENDLY**

Corn Dogs with Sausage **KID FRIENDLY**

Roasted Potatoes "Gros Sel"

Spanish Leeks with Salbitxada Sauce

Baby Carrots with Blood Orange

Glazed Pearl Onions & Sumac

Roasted Wild Mushrooms with Herbs

Frittata with Feta

Potato Tortilla

Dessert

Southern Chocolate Chess pie

Marinated Fruit & Berries Chantilly Cream

Banana Bread

Mini flan with Caramelized Sugar

Bostock with Roasted Bananas

Fried Churros with Chocolate Sauce

Rum Bread Pudding

Chocolate Crepes with Strawberries

ALWAYS 3 HOURS FREE DECK PARKING -OR- \$2 OFF VALET

3035 Peachtree Rd ATLANTA 30305

TO RESERVE YOUR TABLE CALL 404 939 9840 -OR- 404 939 9845