

# NYBG

MOTHER'S DAY BRUNCH MENU  
MAY 14, 2017

## FRESH FRUITS, YOGURT, & JUICE

Freshly Sliced Fruits  
Artisanal Yogurts  
House-made Granola  
Juice Bar

## FROM THE BAKERY

Butter Croissants  
Pain au Chocolat  
Danish Pastries  
Scones from the Oven  
House-made Muffins:  
Morning Glory, Blueberry,  
Double Chocolate Chip

## BAGEL BAR

Smoked Salmon, Bagels, Sour Cream,  
Scallion, Lox and Cucumber Cream Cheese,  
Traditional Accompaniments

## SHRIMP COCKTAIL

## ARTISANAL CHEESE SELECTION

Selection of Local Artisanal Cheeses  
Dried Fruits, Nuts, Grapes, Tomato Chutney  
Sliced Baguette

## EGGS & MORE

Omelets Made to Order by the Chef  
Tomato & Goat Cheese Frittata  
Artisanal Chicken and Apple Sausage  
Pork Sausage  
Smoked Bacon  
Breakfast Potatoes

## FARMERS MARKET SALADS

Seasonal Salads Inspired by Farmer's  
Market Ingredients

## CARVING STATION

### Roast Sirloin of Beef

Red Wine Jus, Creamed Horseradish,  
Pommery Mustard

### Country Fried Chicken

Baked Gourmet Mac 'n' Cheese

### Roasted Salmon

Healthy Napa Cabbage Slaw

### Orecchiette Pasta

Peas, Asparagus, Ricotta, Basil-Mint

Heirloom Vegetables

Mashed Potatoes

## DESSERTS GALORE

Fruit Tarts  
Rhubarb Blueberry Cobbler  
Carrot Cake  
Cheesecake  
House-made Cookies  
Panna Cotta  
Assorted cupcakes

## BEVERAGES

Coffee, Teas, and Soft Drinks

Wine, Beer, and Cocktails  
(available for purchase)

*Gratuity is not included. If you enjoyed your  
experience, kindly tip on the total value of the meal.*