

Simon's

MOTHER'S DAY BRUNCH MENU

FROM THE BAKERY

Assortment of Breakfast Pastries

Donuts | Artisan Bread Rolls
Whipped Butter | Preserves

YOGURT PARFAIT BAR

House-Made Granola

Dried Fruit | Roasted Nuts and Seeds
Toasted Coconut | Utah Local Honey
Fruit Compotes | Greek Yogurt
Seasonal Fruit & Berry Display

HOT BREAKFAST DISPLAY

Made-to-Order

Buttermilk Pancakes

Assortment of Fillings and Toppings

Belgium Waffles

Chantilly Cream | Hot Maple Syrup

Applewood-Smoked Bacon
Breakfast Sausage Links
Shredded Hashbrowns
Cage-Free Scrambled Egg

COLD DISPLAY

White Wine-Steamed Mussels

Sautéed Baby Leeks
Tomato Concasé | Bacon Lardons

Louisiana Crab Cakes

Tangy Tartar Sauce
Sweet Chili Aioli | Charred Lemons

Romaine Hearts

Garlic & Herb Croutons
Shaved Parmesan | White Anchovies
Creamy Caesar Dressing

Strawberry & Spinach Salad

Sunflower Seeds | Charred Zucchini
Turkish Apricot | Apple Cider Vinaigrette

Basil Pesto Penne Pasta Salad

Kalamata Olives | Cucumbers
Feta Cheese | Red Onions

BUTCHER BLOCK

Whole Roasted Prime Rib

Rosemary Cabernet Au Jus
Horseradish Cream

Grilled Herb-Marinated

Chicken Breast

Portobello Mushrooms
Sherry Masala Sauce

Pan-Seared Atlantic Salmon

Maple Sugar & Thyme Glaze

ACCOMPANIMENTS

Asparagus & Baby Pea

Penne Pasta

Citrus Bechamel | Parmigiano

Truffle Mushroom

Blue Cheese | Fragrant Rice Pilaf

Yukon Gold Potato Gratin

Crème Fraîche | Gruyere | Scallions

Seasonal Market Fresh

Oven-Roasted Vegetables

DESSERTS

Dulce de Leche Crème Brûlée

Assorted In-House Baked Cookies & French Macarons

Vanilla Bean Cheesecake

Éclairs

Strawberry Cream Cupcakes

Adults - \$69 | Children under 12 - \$35 | Children under 2 - Free

Subject to applicable taxes and a 20% taxable service charge.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.