



HOTEL *H F* FIESOLE

mother's day

BRUNCH BUFFET

Breakfast selections

Scrambled eggs, quiche du jour, waffles, assorted pastries, mini croissants, bagels, Applewood smoked bacon, jumbo sausage links
+ warm maple syrup, whipped butter, and assorted jams

Cold selections

Shrimp cocktail, East Coast oyster on the half shell, mixed green salad, Caesar salad, caprese salad, fresh fruit, charcuterie display
+ cocktail sauce, house mignonette, balsamic vinaigrette, and Caesar dressing

Hot selections

Atlantic salmon, lump crab cake, pasta primavera, rigatoni sun-dried tomato alfredo
+ lemon beurre blanc, house tartar sauce, and cabernet demi reduction

Carving station

Roasted prime rib of beef, Herb stuffed chicken
+ herb butter, chicken demi reduction, creamy horseradish, sauce béarnaise, and cabernet demi reduction

Hot sides

Whipped mashed potatoes, roasted potatoes, vegetable medley, French green beans
+ herb butter

Eggs to order

Fiesole lobster benedict
Poached egg, lemon hollandaise sauce

Two egg omelette
Onions, peppers, spinach, mushrooms, tomato, bacon, ham, sausage, cheddar, and american

Desserts

Assorted cookies, chocolate chip mini cannoli, chocolate tort, cheesecake

Drinks

Coffee, tea, and soda
(alcohol not included)

Executive Chef: Rashaad Clinkscales

Gratuity, taxes & additional beverages not included.
No substitutions.

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

