

# FATHER'S DAY BUFFET BRUNCH

## BAKERY

Assorted Pastries  
apple berry crisp  
apricot danishes  
cinnamon rolls  
cream cheese danishes  
chocolate croissant  
european butter  
Jackie's mixed berry jam

White Chocolate French Toast  
mint sugar dust | marcona almonds  
star anise syrup

Citrus Berry Ricotta Blintez  
sunflower seeds | mint crystals  
date syrup

## PANTRY

Global Cheese Makers  
Humboldt Fog | Petit Basque  
Manchego | Pt. Reyes blue  
Brie Belle Etolie triple cream  
mission fig paste  
honey sea salt nuts  
honeycomb | lavish crisp

Butcher's Board  
prosciutto di Parma | duck terrine  
spanish chorizo | fennel salami  
violet mustard | mountain berry  
preserves  
herb olives | cornichon

## GARDEN

Indian Harvest Tuxedo Barley  
rock shrimp, Nashi pear  
fennel | water chestnuts  
marigold dressing

Nasi Pear & Pasta Pearls Salad  
marinated eggplant | braised leeks  
peppadew peppers | agridolce

Orchard Fruit And Berries  
sesame cashews | Thai basil  
lemongrass syrup

Organic Lolla Rossa Leaves  
Hungarian feta | pickled grapes  
buttered croutons | banyuls vinaigrette

## SEA

Peel n Eat Shrimp  
cocktail sauce | horseradish

Cambridge House Smoked Salmon  
fried capers | tomato relish  
citrus cream cheese | Lang's bagels

Coronado Island Sea Bass Ceviche  
tomato | cucumbers  
piquillo peppers | corn chips

Mexican Prawn & Bay Scallop Aguachile  
coconut | tomatillo | jicama  
pickled red onion

## LAND

Carving Station  
Cedar River prime rib | rosemary jus  
honey ham | mustard sauce

St Louis Style Ribs  
bourbon BBQ sauce | scallions

Idaho Farmhouse Bacon & Chicken  
Apple Sausage

Creamy Potato Gratin  
goat cheese | caramelized yellow onion

Buchmann's Ranch Omelet Station  
rock shrimp | spanish chorizo |  
black forest ham  
honshimeji | scallions  
bell peppers | tomato relish  
sharp cheddar | aged Jack

Poached Eggs Benedict  
Yukon gold | Berkshire ham  
Meyer lemon Hollandaise

## DESSERT

Exotic Mango Sponge Bar  
Red Berry Cake  
Vanilla Cheesecake  
Chocolate cake  
Carrot Cake  
Tiramisu

A 4% surcharge will be added to all guest checks to help cover increasing costs and in support of the recent increases to minimum wage and benefits for our dedicated team members.

An 18% service charge will be added to guest checks for groups of six or larger.

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

\$75.00 Per Person  
\$25.00 KIDS 12 & UNDER

HUMPHREYS | SOCIAL DINING & MUSIC