TULLYMORE

GOLF RESORT

Mother's Day Brunch . Tullymore Clubhouse . May 8, 2016 Reservations . 11am to 3pm

Locally crafted bloody marys and mimosas with fresh squeezed orange juice . \$7

Prime Rib

chef attended . slow roasted . artisan spice rub

Chicken Dijon

amish chicken breast . pan seared . capers . golden raisins . dijon beurre blanc . traverse city cherries . toasted almonds . local organic chives

Tuscan Potatoes

red skins . crispy . garlic herb crust

Wild Rice artisan blend Asparagus grilled . toasted garlic . butter Tricolor Carrots

honey glazed . fresh basil

Fruit and Cheese Display

seasonal inspiration

Omelets & Eggs

chef attended . scrambled eggs . assorted accompaniments . egg beaters

Pancakes

chef attended . buttermilk pancakes . appropriate accompaniments Bacon & Sausage

brown sugar . pepper . oven roasted

Loaded Breakfast Potatoes

red skin potatoes . local artisan cheese . scallions

Breads

assorted sweet breads . muffins . danishes

Scallops

sautéed to order . appropriate accompaniments **Crab Cakes** house made signature crab cakes . saffron cream sauce

Morel Salmon

atlantic salmon . ramp . signature spices . sherry wine sauce

Artisan Salad

organic spring mix . appropriate condiments and accompaniments

Power Blend

kale spinach and arugula blend . appropriate condiments and accompaniments

Peel and Eat Shrimp

traditional seasoning . lemon Chicken Tenders

house chicken tenders . french fries . fruit

Mac & Cheese

elbow macaroni . cheese sauce . french fries . fruit

Assorted Cookies

Chocolate Mousse / Strawberry Mousse Assorted Tarts / Assorted Cupcakes Blueberry Cobbler / Cherry Cobbler Chocolate Covered Strawberries