

SCONES & PASTRIES

Assorted Croissants
Assorted Muffin Tops
Assorted Scones with Clotted Cream
Artisan Breakfast Pastries
Assorted Jams, Whipped Honey Lavender Butter

BREADS & SPREADS

Artisan Breads
Hummus & Olive Tapenade
Pimento Cheese
Apricot Bruschetta

MARKET FRUIT STATION

Watermelon

Pineapple

Honeydew

Cantaloupe

Blueberries

Raspberries

Blackberries and Strawberries

Blue Pea Flower Simple Syrup





RAW BAR

Fresh Oysters Shucking Station

Poached Shrimp

Halibut Ceviche—avocado, Fresno chili

Smoked salmon, served with capers, red onion, diced egg Assorted Bagels with lemon dill cream cheese, plain

cream cheese, and fennel pollen cream cheese

ASSORTED MEAT AND CHEESE BOARDS

Sage Derby

Blueberry Chevre

Gros des Vosages

Mt Tam

Finocchiona

Pepper Capicollo

Rillettes

Jambon de Bayonne

Accompaniments: Mustards, Compotes, Confits, and

Cellar Pickles



ON THE BREAKFAST SIDE

Scrambled Eggs

Potato Hash

Bacon

Chicken Sausage

Buttermilk Pancakes with Fresh Strawberries, Rose Petal Whipped Cream, Maple Svrup

EGGS EN COCOTTE

Spinach

Ham and Cheese

Creamed Leeks and Smoked Salmon

SALAD BAR

Artisanal salad with Edible flowers and Blue Pea

Flower Vinaigrette

Nightshades, Artichoke, Stinging Nettle Pistou

Grilled Tricolor Asparagus, Popped Farro, Chive Blossoms,

Fairmont Honey Dijon

Three Sisters—Charred Corn, Dragon and Wax Beans, Baby

Squash and Their Blossoms, Szechuan Pepper



CARVING STATIONS

Whole Slow-Roasted Beef Striploin Served with your choice of whipped horseradish cream or green peppercorn demi-glace Maple Mustard-Crusted Salmon with Pommery dill velouté Hand-Carved Ham with pineapple relish

HOT BUFFET

Seared Chicken with Roasted Mushroom Ragu Baked Macaroni and Cheese Buttered Mashed Potatoes Market Vegetables

DESSERTS

Beignets
Individual Strawberry Shortcake Trifles
Lemon Curd Tartlets
Assorted Candy Display
Blueberry Blackberry Tarts
Chocolate Mousse Shots
Carrot Cake with Cream Cheese Frosting
Lemon Curd Tartlets