

MOTHERS DAY

Buffet

PANZANELLA SALAD

A classic Italian dish that is fresh, featuring heirloom tomatoes, herbed focaccia, and balsamic reduction

FRESH GARDEN SALAD

Crisp and healthy, made with local veggies, baby kale, and basil vinaigrette

CHARCUTERIE & VEGETABLE DISPLAY

A seasonal array of vegetables, pickled items, artisanal cheeses, cured meats, nuts, dried fruits, fresh fruits, and savory dips

A FLIGHT OF FRESH CUT FRUIT

A colorful and refreshing assortment of assorted berries and melons

BREAD DISPLAY

Freshly baked artisan bread served with house-made butter

BUILD-YOUR-OWN PARFAITS

An interactive and customizable experience featuring assorted flavors, fresh fruits, and creamy yogurts

FORAGED MUSHROOM AND SPINACH FRITTATA

A delicate and earthy frittata made with foraged mushrooms, fresh spinach, and a trio of herbs

ROSEMARY AND GARLIC BRAISED LEG OF LAMB

Tender and slow-cooked with fragrant rosemary and garlic, served with mint gastrique and rich lamb demi-glace

CEDAR PLANKED POTLATCH SALMON

Lemon, herbs and olive oil

GRILLED BROCCOLINI & ASPARAGUS

Vibrant and grilled, enhanced with Italian herbs and balsamic reduction

BROWN BUTTER ROASTED ROOT VEGETABLES

Comforting and hearty, finished with pink peppercorn butter

YUKON GOLD MASHED POTATOES

Creamy and rich, topped with crunchy rosemary breadcrumbs

NEW YORK HUCKLEBERRY CHEESECAKE

Rich and creamy cheesecake topped with huckleberries, complemented by an assortment of macarons and petit fours

\$74 (13 & up), \$37 Kids 4-12, kids 3 & under eat free.

@ The Source Restaurant | 11:00am–4:00pm (last seating is at 3:30pm)

