



Mother's Day BRUNCH

Carving & Entree Station

PINN OAKS RACK OF LAMB

garlic & herb crusted with mint demi glaze

HERB CRUSTED BEEF TENDERLOIN

with chasseur sauce, and horseradish cream

HERB SEARED SEABASS

with lemon beurre blanc sauce, and
roasted vegetable israeli cous cous

Omelet Station

TRI-COLORED PEPPERS | ONIONS |
MUSHROOMS | TOMATOES | SPINACH |
HAM | BACON | CHEDDAR | FETA

Crepe Station

WHIPPED CREAM | BERRIES | STRAWBERRY
COMPOTE | CHOCOLATE CHIPS | SYRUP |
NUTELLA | GLAZED NUTS | BANANA PUDDING

Breakfast Station

THICK CUT BACON | MAPLE SAUSAGE LINKS

HERB HOME FRIES

with caramelized onions and peppers

EGGS BENEDICT FLORENTINE

with lemon hollandaise

EGG FRITTATA

with sun dried tomatoes & mushrooms

the details

SUNDAY, MAY 14 | 9:30AM & 12:30PM
\$65++ ADULT (11+), \$25++ CHILD (4-10)

DESTINATIONGN.COM | 262.245.7000

Cold & Salad Station

AVOCADO TOAST BAR

with seasoned avocado mash, heirloom tomatoes,
hard boiled eggs, sliced onions, chopped bacon,
and toasted baguettes

HOUSE SMOKED SALMON LOX

with turano everything & plain bagels, dill cream
cheese, capers, onion, and tomato

GRILLED CITRUS SHRIMP | SNOW CRAB LEGS

CAPRESE SALAD STATION

with balsamic & olive tapenade

MEDITERRANEAN COUSCOUS SALAD

with roasted garlic red wine vinaigrette

PESTO ORZO PASTA SALAD

SPRING MIX SALAD

with strawberries, blueberries, roasted red onion,
goat cheese, candied walnuts, and lemon poppy
seed vinaigrette

Sweet Tooth

DEVIL'S FOOD CAKE

with cherry jubilee sauce, and whipped cream

CHOCOLATE DIPPED STRAWBERRIES

WHITE CHOCOLATE MOUSSE

DESSERT BARS | PETITE FOURS

CHEF-ATTENDED CRÈME BRULÉE STATION

with chocolate, vanilla, sliced strawberries,
raspberries, chocolate, and whipped cream

Kids Table

BAKED MAC & CHEESE | TATER TOTS

PIGS IN A BLANKET | CHICKEN TENDERS

Plus a glass of rosé for mom/grandma!

