



Mother's Day Brunch
Sunday May 14th 2017

*All brunches include a glass of champagne, fresh medley of seasonal fruits,
an assortment of freshly baked pastries, and your entrée of choice. \$42*

Enjoy your choice of bottomless Champagne, Mimosa or Briarwood Kir. \$10

Crab Cake Benedict

*House made crab cakes over lightly toasted English muffins with
a dill infused Hollandaise. **

Eggs Columbia

*Fresh Norwegian King Salmon, lightly poached in White Wine and served in
Pastry with an Asparagus Cream Sauce, then topped with a
Poached Egg and laced with Fresh Dill Butter. **

Monte Cristo

*Thinly sliced turkey and ham, layered on egg battered sourdough,
Sweet mustard sauce, Swiss cheese and a cherry apple slaw*

Roast Prime Rib of Beef

*Prime Rib, dry-aged and slowly roasted to a tender perfection.
Served with Creamed Horseradish and Au jus.*

Prime Benedict

*A Briarwood specialty. Prime Rib and Eggs Benedict together
to make a special Sunday delight. **

Seafood Crepes

*Fresh sautéed Crabmeat, Scallops, and Shrimp, suspended in a
Cream Sauce flavored with Cheese and a hint of Sherry;
wrapped into delicate French Pancakes, topped with Hollandaise.**

Omelettes

*Three country fresh Eggs gently whipped with Cream until fluffy;
served with your choice of fillings: Danish Ham, Swiss Cheese, Crisp Bacon,
sautéed Onion, Sautéed Mushrooms, Cheddar Cheese, Avocado or Tomato.*

Eggs Briarwood

*Poached Eggs, California Avocados, and Sliced Tomatoes
served atop toasted English Muffins, glazed with Hollandaise Sauce
and crowned with extra large Gulf Shrimp. **

Eggs Benedict

*Poached Eggs and imported Ham atop English Muffins;
glazed with a velvety Hollandaise Sauce.**

*These items may be served raw or undercooked or contain raw or undercooked ingredients. Please note that consuming certain raw or undercooked foods such as meats, poultry, eggs and seafood may increase your risk for foodborne illness.