

*Coastal Cooking Company
at the
Essex Corinthian Yacht Club*

*Mothers Day Brunch
May 14, 2017*

Brown Sugar Maple Glazed Smoked Ham

*Thyme & Honey Glazed Roast Turkey
Gravy*

Fresh Cranberry Pineapple Relish, Assorted Mustards, Wildflower Honey Butter

An Array of Artisan Breads & Rolls

Assorted Soups

*Brown & Wild Rice Salad
With Roasted Vegetables, Feta & Dill*

*Salad of Spring Greens
Our Housemade Ranch and Roasted Sherry Shallot Vinaigrette*

*Chef Ed's Omelets, Crepes & Eggs Prepared to Order
Including Crepes Suzette, Cherries Jubilee, Strawberry Mascarpone*

Classic Eggs Benedict, Grilled Tomato Benedict with Dill

Brioche French Toast - Berries & Cream - Syrup

Breakfast Sausage & Apple wood Smoked Bacon

Blueberry muffins, Honey Glazed Cornbread

Bagels with Assorted Cream Cheese & Jams

Slow Roasted North Atlantic Salmon Fillets

*Grav Lox & Smoked Salmon Platter with Rye & Pumpernickel toast point,
Red Onion, Lemons, Hard boiled Eggs & Capers*

*Desserts!! Chocolate Mousse Tartlets, Limoncello Cake, Luscious Lemon Raspberry Squares, Chocolate Torte,
Chocolate Dipped Strawberries*