

# Mother's day Brunch

Sunday May 9, 2010

## SEAGAR'S

### COLD DISPLAYS

Chilled old bay spiced shrimp  
Snow crab claws, spicy cocktail sauce, shallot mignonette, fresh lemon & tabasco sauce  
Norwegian gravlax, hard cooked eggs, Bermuda onion, ripe tomatoes & capers  
Smoked bay scallops, dill sour cream  
Sliced seasonal melons, pineapple, & dried tropical fruits  
Imported & domestic cheeses sliced baguettes, water crackers & California grapes

### FRESH FROM THE GARDEN

Classic Caesar salad with herb crotons, Romano cheese  
Baby spinach with red grape tomatoes & crisp shiitake mushrooms, honey balsamic vinaigrette  
Classic Waldorf salad with Fuji apple  
Asian calamari salad with cilantro chili sauce  
Grilled jumbo white and green asparagus with extra virgin olive oil & balsamic glaze  
Diced California avocado, raspberries, pink grapefruit segments & grilled red onions

### BREAKFAST SPECIALTIES

Fresh baked breakfast pastries, bagels, eggs Benedict with spiced classic hollandaise  
Applewood smoked bacon, country sausage links vanilla scented French toast & banana compote  
Fresh baked Belgium style malted waffle with warm maple syrup, seasonal berries & whipped cream

### DESIGN YOUR OWN OMLETE STATION

Farm fresh eggs prepared to order with:  
Ham, bacon, sausage, smoked salmon, cheddar cheese, bell peppers, red onion, spinach, tomato, field mushrooms, fresh mozzarella, Swiss cheese

### CARVING STATION

Roasted New York strip loin of beef with wild mushroom sauce & crisp onions  
Virginia Smithfield ham with apple glaze & honey dijon mustard sauce

### ENTREES

Roasted pork loin with apple compote with a calvados demi glace  
Pommery herbed, farm raised rockfish, sautéed with a citrus beurre blanc sauce  
Sautéed organic chicken breast, cabernet glaze & rich demi  
Roasted potatoes with garlic butter & chive & a spring vegetable mélange

### SPECIAL KIDS BUFFET

Chicken fingers, mini pizza, corn dogs, fresh fruit salad, cupcakes, & cookies

### SWEET FINALES

Dazzling array of fresh baked cakes, tortes, & pastries  
Crème brulée, double chocolate mousse, warm bread pudding

Seatings are available at 11:00am, 11:30am, 1:00pm, and 1:30pm  
\$41.95 for adults; \$20.95 for children (5-10 years of age)  
Children under 5 eat free. Tax and 19% gratuity will be added to the check.  
For reservations; please call Seagar's Restaurant at (703) 647 2000  
1767 King Street, Alexandria, VA-22314

