

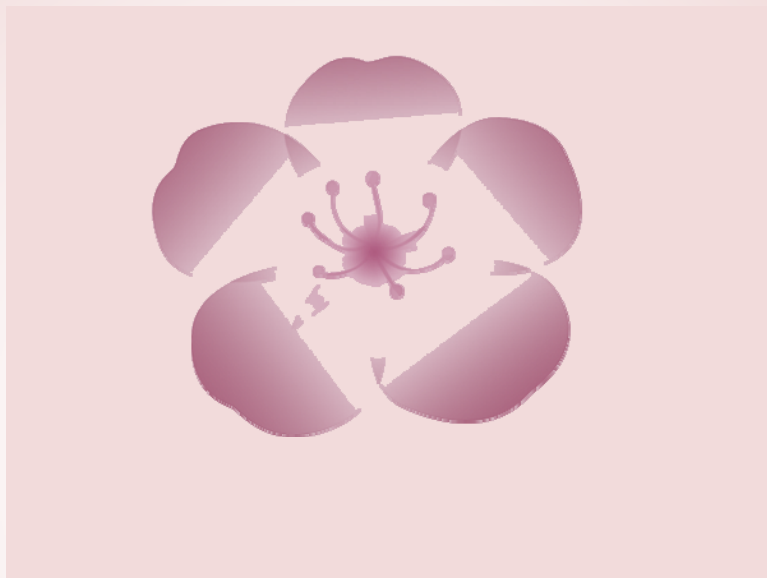
MOTHERS DAY 2010



MIEL BRASSERIE PROVENÇALE

SUNDAY, MAY 9, 2010

11AM - 3PM • \$72/ADULT, \$37/CHILD



CHEF DAVID CHINTA

SOUP

*Chilled Ginger and Butternut Squash
With Crispy Basil*

SALAD BAR

Cider Wood Salmon

*Spring Onions, Crispy Capers, Parsley Toast Points and Blood Orange, Honey
Reduction*

Salade Niçoise

*Tuna, Hard-Boiled Eggs, Olives, Roasted Red Peppers, Roasted Pan-Fried Potatoes,
Mediterranean Vegetables and Purple Watercress*

Vegetable Provencal Salad

*A Mix of Diced Tomatoes, Green Beans Basil, Tarragon, Chervil and Garlic with
Roquette, Rosemary Focaccia*

Tomato and Mozzarella Salad

With Heirloom Tomato and Basil Stew

Caesar Salad

With Crostini Baguette and Parmesan Cups

Baby Mixed Greens

Mesculin Spring Mix, Cherry Tomatoes, Cucumbers, Assortment of Dressings

RAW BAR

***Oysters on the Half Shell, Clams, and Colossal Shrimp**

*Served with Traditional cocktail sauce, Aioli, Shallots in Red Wine Vinegar and Lemon
Wedges*

SEAFOOD AND MEAT STATIONS Served Tapas Style

Georges Bank Cod

*Fried Arugula, Braised White Beans, Mixed Vegetable Provence, Green Olive
Tapenade, Lemon Confit Artichokes, Tomato Basil Compote and Kumquat Reduction*

***Stuffed Strip Loin**

*Wild Mushroom and Braised Veal Cheek
Truffle Mashed Potato, Dijon Mustard, Au Jus*

HOT BUFFET STATION

Chive Scrambled Eggs

Honey, Orange and Clove Ham

Maple and Apple Wood Smoked Bacon

Brioche French Toast "Au Grand Marnier"

Hash Brown "Aux Herbes" with Caramelized Onion and Espillte Pepper

Miel's Favorites

Chicken Mentonnaise,

Cornish Hens with Honey and Lemon

*Lemon Sole Stuffed with Fennel and Saffron Risotto ,
Tomato and Cray Fish Reduction.*

*Honey Glazed Root Vegetables with Thyme and Sea Salt
Carrots, Baby Heirloom Turnips, Celereiac , Parsnip, and Jerusalem Artichokes*

Crispy Vegetable Tian

With Brioche Crusted Zucchini and Camargue Rice

Potato, Tomato, Basil and Vidalia Onion Torte

With Goat Cheese

Crêpes From the Kitchen

Savory (*Honey Ham, Cheese with Arugula*)

Sweet (*Nutella and Bananas*)

Omelet Station

Cooked to order

Dessert Buffet