

THE UMSTEAD HOTEL & SPA

BREAKFAST BUFFET MENU

SUMMER

DELUXE CONTINENTAL DISPLAY

ASSORTMENT OF CEREAL

FRESH FRUIT & BERRIES, YOGURT, HOMEMADE GRANOLA

SELECTION OF FRESHLY BAKED LA FARM BREADS & PASTRIES

ASSORTMENT OF BAGELS, SMOKED SALMON, CREAM CHEESE

SWEET BREADS

MACADAMIA CRUSTED FRENCH TOAST, WARM PEACHES

BUTTERMILK PANCAKES, MAPLE SYRUP, FRESH BLUEBERRY COMPOTE

SPECIALTIES

BRAISED SHORT RIBS, CARAMELIZED ONION COMPOTE, FRIED EGG

“BISCUITS & GRAVY”, FROM SCRATCH, HOUSE MADE SAUSAGE GRAVY

SIDES

HOME FRIES / BREAKFAST MEATS
SCRAMBLED EGGS / CHEDDAR GRITS

DELUXE CONTINENTAL \$12
FULL BUFFET \$18

LUNCH BUFFET MENU

SUMMER

DISPLAY STATION

THE UMSTEAD GARDEN VEGETABLE CRUDITE, PESTO RANCH

SELECTION OF FRESHLY BAKED LA FARM BREADS

SOUPS & SALADS

“PHO BROTH,” SAVORY SPICES, SCALLIONS, SHRIMP

SUMMER SQUASH VICHYSOISE, BACON, BLACK EYE PEAS

WATERMELON, HICKORY GROVE, PINE NUTS, POMEGRANATE

THE UMSTEAD ANTIPASTO, LOCAL CHEESES, VEGETABLE PICKLES

YOUNG LETTUCES, PICKLED CHERRY, PISTACHIO, AGED BALSAMIC

ENTREES

ROASTED STRIP STEAK, CHIMICHURRI, CABERNET JUS

BRAISED SHORT RIB, TOMATO PUREE, BACON, SMOKED MUSHROOMS

ROASTED GROUPER, SWEET PEPPERS, CRAB, BOUILLABAISSE, SAFFRON

ROASTED HEN, CREAMY POLENTA, SUMMER VEGETABLES, NATURAL JUICES

SIDES

WILD RICE PILAF

CURRIED FIELD PEAS

BROCCOLINI, LEMON, CHILI PEPPER

DESSERTS

MANGO MOUSSE, COCONUT CAKE, PASSION FRUIT CREAM

DARK CHOCOLATE CUSTARD, CRUNCHY PEANUT BUTTER WAFER

FRESH STRAWBERRY TART, SHORTBREAD, VANILLA CRÈME FRAICHE

SELECTION OF ARTISAN CHEESES, HOUSE MADE JAM

SOUP & SALAD \$14

FULL BUFFET \$22

DINNER BUFFET MENU

SUMMER

DISPLAY STATIONS

CHARCUTERIE DISPLAY, VARIETY OF MUSTARDS

SELECTION OF FRESHLY BAKED LA FARM BREADS

SOUPS & SALADS

CUCUMBER VELOUTE, PULLED PORK, CRÈME FRAICHE

MELON GAZPACHO, BLUE CRAB, CILANTRO, LEMON OIL

SEARED TUNA, AVOCADO MOUSSE, DAIKON, YUZU JUICE

CAESAR SALAD, BRIOCHE CROUTONS, HOUSE MADE DRESSING

FARM LETTUCES, FIGS, PECANS, PROSCIUTTO, BANYULS VINAIGRETTE

ENTREES

GRILLED PORK, BANANA, BASIL, CASHEW, SOY SAUCE, GINGER

SEARED SALMON, SCALLION, RED BEANS & RICE, CHORIZO GRAVY

NATURAL BEEF TENDERLOIN, CARAMELIZED ONIONS, CABERNET SAUCE

ROASTED HEN, WHITE BEAN & ALMOND PUREE, SQUASH, FENNEL, TOMATO

SIDES

POTATO PUREE / SUMMER BEANS
SWEET POTATOES / CORN & BACON

DESSERTS

VANILLA POT DE CRÈME, RASPBERRY GELEE, SPICED CRUMBLE

CAPPUCCINO PANNA COTTA, DULCE DE LECHE CHANTILLY, GRUE

CHOCOLATE CUSTARD, PEANUT BUTTER WAFER, RUM CHANTILLY

BLUEBERRY BUTTERMILK TART, VANILLA CRÈME FRAICHE, LEMON ZEST

SELECTION OF ARTISAN CHEESES WITH HOUSE MADE JAM

SOUP & SALAD \$18

ENTRÉE \$24

FULL BUFFET \$39