



Sheraton
SAN DIEGO HOTEL & MARINA

Mother's Day Brunch Menu

Harbor's Edge Restaurant
Sunday, May 8, 2016 | 9:30 AM–2:00 PM

MADE TO ORDER OMELET STATION

Diced tomatoes, mushrooms, scallions, ham, cheddar cheese, tomato, spinach and house-made charred salsa

BREAKFAST SPECIALTIES STATION

Made to Order Waffles

Maple syrup, whipped cream and wild berry compote

Breakfast Meats

Pork fennel sausage and Apple Wood smoked bacon

Eggs Benedict

Classic Hollandaise, charred tomato, sautéed potatoes with peppers, paprika

Assorted Pastries

Danish pastries, croissants, seasonal muffins, selection of locally sourced fruit

SEAFOOD SELECTIONS

Chilled Poached Shrimp

Crab Claws

Norwegian Cold Smoked Salmon

Freshly shucked shellfish

ASSORTED SUSHI

Sushi Rolls

Assorted Sushi Rolls of California and spicy tuna

Hawaiian Tuna Poke

Wakame salad, furikake, wonton chips

SALAD STATION

Choose from the following or design your own salad from our locally grown produce selection and homemade dressings:

Heirloom Tomato & Mozzarella Salad
Aged balsamic, wild arugula, lemon oil

Marbled Potato & Shrimp Salad
Spoon spinach, kale, aged Sherry-Grain mustard vinaigrette

Hearts of Romaine
Garlic croutons, parmesan and caesar dressing

BLT Salad
Thick slab bacon, tomato, Boston bibb, avocado, creamy blue cheese dressing

SOUP

Pasta Fagioli

MADE TO ORDER RAVIOLI & RISOTTO

Tuscan Kale and Mozzarella Ravioli
Extra Virgin Olive Oil, roasted tomatoes, pesto, toasted pine nuts

Sautéed Shrimp and Roasted Butternut
Squash Risotto
Arborio rice, peas, cremini, pecorino romano

CARVING STATION

Herb Crusted New York Strip with Au Jus

48 Hour Brined Turkey
Cranberry chutney, whole grain mustard spread

ENTRÉES

Lemon Thyme Crusted Salmon
Fennel cream, pink peppercorn, roasted marble potatoes

Brown Sugar Blackened Pork Tenderloin
Bourbon apricot chutney, lemon scented roasted spring vegetables, garlic confit

Herb Roasted Chicken
Rosemary garlic sauce, horseradish and chive whipped potatoes

LOCAL CHEESE & CHARCUTERIE

California Cypress Grove Cheeses, locally sourced hand crafted smoked and cured meats

LOCAL ARTISAN BREADS

An assortment of rustic breads to include grain, walnut, olives and cheese, truffle honey, rosemary olive oil and Rain Forest crackers

MOTHER'S DAY SWEETS & TREATS

Hand-crafted by our Pastry Chef, a fine selection of assorted mini pastries, tarts and chocolate treats

\$55.95 PER PERSON (Includes fountain beverages and 1 glass of sparkling wine, tax + gratuities not included)

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs or unpasteurized milk may increase your risk of food-borne illness.

Any guest consuming alcohol must be of legal drinking age.

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