



**Sheraton®**  
SAN DIEGO HOTEL & MARINA

# Mother's Day Brunch Menu

Harbor's Edge Restaurant  
Sunday, May 14, 2017 | 9:30 AM–2:00 PM

## MADE TO ORDER OMELET STATION

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

## BREAKFAST SPECIALTIES STATION

Made to Order Waffles  
Maple syrup, whipped cream and wild berry compote

## Breakfast Meats

Pork sausage and Apple Wood smoked bacon

## Petite Cage Free Egg Quiche

Chipotle Hollandaise, roasted tomato, spinach, peppers, Cheddar and Jack cheese

## Assorted Pastries

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

## 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

## SOUP

Cream of Broccoli

## SEAFOOD SELECTIONS

Chilled Poached Shrimp  
Crab Claws  
Norwegian Cold Smoked Salmon  
Green Lip Mussels

## SALAD STATION

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

Organic Tomato & Mozzarella Salad  
Aged balsamic, wild arugula and lemon oil

Hearts of Romaine  
Garlic croutons, parmesan and caesar dressing

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

## CARVING STATION

Herb Crusted New York Strip  
Rosemary au jus

Roasted Kalua Pork Loin  
Fuji apple compote and piquant sauce

## ENTRÉES

Lemon Thyme Crusted Salmon  
Citrus cream, pink peppercorn sauce and roasted marble potatoes

Caribbean Jerk Chicken  
Roasted garlic sauce and chive whipped potatoes

Lobster Linguini  
Lobster tail, peas, tomatoes, fennel and Lobster cream and parmesan cheese

## MADE TO ORDER EUROPEAN CREPES

Delicate crepes prepared made to order with your likings  
Fresh berry compote, fig jam, mascarpone cheese, berry cream cheese, brie cheese, whipped Nutella, and powdered sugar

## MOTHER'S DAY SWEETS & TREATS

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

**\$22.95 PER CHILD** (Includes fountain beverages, tax + gratuities not included)

**\$56.95 PER ADULT** (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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