

Hilton

ALBANY

MOTHER'S DAY BRUNCH

10:00am - 3:00pm

\$39 PER PERSON • \$15 ENDLESS MIMOSA'S OR BLOODY MARY'S

BRUNCH BASKET FOR THE TABLE

ASSORTMENT OF CROISSANTS, DANISHES AND SCONES SERVED WITH PRESERVES AND WHIPPED BUTTER

I

COBB SALAD

FIELD GREENS, TOMATOES, BACON, HEN EGGS,
AVOCADO, GORGONZOLA, APPLE CIDER VINAIGRETTE

MELON CARPACCIO

PROSCIUTTO STRACCIATELLA, AGED
BALSAMIC, EVOO

TARTE FLAMBEE

FROMAGE BLANC, CREME FRAICHE, BACON,
CARAMELIZED ONIONS

CAESAR SALAD

ROMAINE LETTUCE, PARMESAN CRISP, CROUTONS

MUSHROOM BRUSCHETTA

WILD MUSHROOMS, GOAT CHEESE, GARLIC THYME

CRISPY CALAMARI

CHIPOTLE MAYO, LIME

II

STUFFED FRENCH TOAST

BLUEBERRIES, MAPLE CRÈME FRAICHE

PAN ROASTED SALMON

ENGLISH PEA PUREE, SUCCOTASH, PEA TENDRILS

EGGS NORWEGIAN

SMOKED SALMON, ENGLISH MUFFIN, SAUCE HOLLANDAISE

SHRIMP & GRITS

HOMINY GRITS, ANDOUILLE SAUSAGE, CHEDDAR CHEESE, GREEN
ONIONS

AVOCADO TOAST

FRISEE, BREAKFAST RADISH, LIME PICKLED ONIONS, QUAIL EGG

MEDITERRANEAN FRITTATA

SAUTEED SPINACH, FETA CHEESE, OVEN ROASTED TOMATOES AND
LEEKs

STEAK & EGGS

RÖSTI, FRIED EGGS, BEARNAISE SAUCE

III

CRÈME BRULÉE

STRAWBERRIES AND CREAM

SPONGE CAKE, STRAWBERRY PRESERVE, MASCARPONE

GELATO

CHOICE OF TWO: VANILLA, ESPRESSO, PISTACHIO, CHOCOLATE

CHOCOLATE TORTE

CHOCOLATE GANACHE, RASPBERRIES, WHIPPED CREAM

FRUIT

SEASONAL FRUIT, GREEK YOGHURT, LAVENDER INFUSED

HONEY

18% SERVICE CHARGE APPLICABLE TO PARTIES OF 6 OR MORE, NO SEPARATE CHECKS

EXECUTIVE CHEF JOHN ICONOMOU