

the Aerie

Mother's Day Brunch

SUNDAY | MAY 12, 2024 | 11 AM – 6 PM

The Aerie, The Cliff Lodge, Level 10, Snowbird Entry 4
Reservations recommended: (801) 933-2181 or ext. 5500

Salads

Strawberry Fields Salad (V) (N)

Strawberries, Pecans, Goat Cheese, Blackberries,
Mixed Greens, Champagne Vinaigrette

Caesar Salad

Romaine Lettuce, House-Made Caesar Dressing,
Garlic Focaccia Croutons, Lemons, Parmesan

Fruit Salad (GF) (VG)

Cantaloupe, Honeydew, Pineapple

Omelette Station

Eggs

Whole Eggs (GF) (DF)
Egg Whites (GF) (DF)

Vegetables

Orange, Yellow & Red Bell Pepper Mix (GF) (VG)
Yellow Onions (GF) (VG)
Jalapeños (GF) (VG)
Mushrooms (GF) (VG)
Spinach (GF) (VG)
Chopped Herbs (GF) (VG)

Proteins

Bacon (GF) (DF)
Ham (GF) (DF)
Turkey (GF) (DF)
Avocado (GF) (VG)

Cheese

Feta (GF)
Cheddar Jack (GF)
Gruyère (GF)

Carving

Pepper-Crusted Prime Rib (GF) (DF)

Action Station

Bananas Foster Pancakes (V) (N)

Fresh Bananas, Walnuts, Chocolate Chips,
Topped with Caramel Sauce

Crème Brûlée French Toast (V)

Topped with Raspberry Glaze

Entrées

Braised Lamb Shanks

Demi-Glace, Mint Chutney

Salmon Rilette Benedict

Lemon-Caper Rilette, English Muffin, Hollandaise

Lobster Mac & Cheese

Scrambled Eggs (GF)

Breakfast Potatoes (GF) (DF) (V)

Bacon Strips (GF) (DF)

Breakfast Sausage (GF) (DF)

(served à la carte)

Mac & Cheese (V)

Chicken Tenders (DF)

Kids

Snowbird Bake Shop

Chocolate Cupcakes with Caramel Buttercream

Strawberry Cream Puffs

Passion Fruit Tartlets

Chocolate Mousse Cups (GF)

Key Lime Pie Verrine

Raspberry Almond Thumbprints (N)

Coconut Macaroons (GF)

Coconut Panna Cotta (GF)

Chocolate Chip Cookies

Mini Filled Croissants (N)

Adults \$60 | Kids 12 & Under \$30

Executive Chef Josh Ferre Pastry Chef Jessica Shelton

(GF) Gluten-Free (DF) Dairy-Free (V) Vegetarian (N) Contains Nuts (VG) Vegan

All of our food is prepared in an open environment where food allergens may be present, including but not limited to peanuts, tree nuts, eggs, soy, wheat, milk, fish and shellfish.

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness.

Consult your physician or public health official for further information. Please advise your server of any food allergies or sensitivities.