

Mother's Day Brunch
Sunday, May 9, 2010

10 A.M. TO 4 P.M.

\$59.95* PER ADULT,
\$29.95* PER CHILD (12 & UNDER)

RESERVATIONS: 602-866-6350

*PRICING IS EXCLUSIVE TAX AND GRATUITY

Carving, Waffle & Frittata Stations

Slow-Roasted Aged Prime Rib of Beef
Roasted Crimini Mushroom Balsamic Demi

Achiote-Cured Kurabuta Pork Loin
Natural Rosemary Jus Lie

Coriander-Crusted Leg of Lamb
Dried Fig and Cabernet Lamb Jus

Vanilla-Scented Waffles

Chef's Frittata Station
Spinach, Mushrooms, Herbs,
Piquillo Peppers, Artichokes, Mahon Cheese

From the Pantry

**Smoked & Poached Wild Salmon Display; Platters of Heirloom
Tomatoes, Buffalo Mozzarella & Grilled Asparagus;
Lemon Tea Poached Shrimp & Snow Crab Claw Display;
Marinated Little Neck Clams & Penn Cove Mussels;
Seasonal Fruit & Berries; Domestic & Imported Cheeses;
Organic Vegetable Crudités**

From the Oven

**Roasted Fingerling Potatoes,
Applewood-Smoked Bacon & Assorted Sausages,
Roasted Game Hens with Lemon & Herbs,
Ricotta Stuffed Tortellini, Pan-Seared California Halibut,
Organic Heirloom Tomato Gazpacho, Chef's Paella,
Organic Sautéed Baby Vegetables**

Salads

**Baby Arugula; Baby Red Romaine; Broccoli, Cucumber & Feta;
Toasted Couscous; Cavatelli Pasta Salad; Roasted Crimini Mushroom**

Breads & Pastries

**Array of Breakfast Breads, Italian Pastries,
Bagels & Artisan Bread Display**



If you're planning a very special corporate event, anniversary, wedding or celebration, Different Pointe of View offers your guests a spectacular outlook on fine dining. Whether it's an exclusive board dinner at our elite Chef's Table in the wine cellar, upstairs in the newly renovated Terrace Room, outdoors on our upper terrace, or a welcome reception for 500 using the entire facility, or anything in between, private and semiprivate gatherings can be custom designed by the restaurant's senior sales manager.

To book your next event or to get more information, please call **602-866-6397**.