



THE PHOENICIAN  
A LUXURY COLLECTION RESORT

Scottsdale

# Mother's Day

IL TERRAZZO | SUNDAY, MAY 13, 2012  
Brunch Includes Unlimited Sparkling Wine

11am - 3pm

Adults, 95 | Children 12 + younger, 44.50

Reservations Required: (480) 423-2530

## *carving station*

SLOW ROASTED PRIME RIB  
Wild Mushroom Jus, Horseradish Cream

PORCHETTA | Roasted Shallot, Rosemary Jus

## *breakfast*

CLASSIC EGGS BENEDICT | Poached Eggs,  
Canadian Bacon, Hollandaise, English Muffin

BRIOCHE FRENCH TOAST | Vermont Maple Syrup,  
Whipped Cream, Whipped Butter

WARM CREPES | Strawberry & Peach Compote  
Nutella, Toasted Hazelnut

OMELETTES MADE TO ORDER | Ham, Mushroom,  
Onion, Peppers, Spinach, Bacon, Tomato, Cheddar,  
Applewood Smoked Bacon, Country Sausage

## *pasta bar*

HOUSE MADE PENNE | Spring Peas,  
Sundried Tomato, Prosciutto Cream,  
Parmigiano Reggiano

LASAGNA DELLA NONNA | San Marzano Tomato,  
Fennel Sausage, Mozzarella

## *insalata*

CAPRESE SALAD | Heirloom Tomatoes,  
Bocconcini Mozzarella, Basil

SPRING POTATO SALAD | Garden Peas,  
Haricot Vert, Hard Cooked Egg

CAESAR SALAD | Lemon Anchovy Vinaigrette,  
Parmigiano Reggiano

MIXED GREENS | Cherry Vinaigrette,  
Toasted Pistachio, Goat Cheese

## *special holiday entrées*

GRILLED SWORDFISH | Green Bean, Brown Butter, Toasted Almond, Lemon

NEW ZEALAND LAMB CHOPS | Mint Salsa Verde, Roasted Olives

SCALLOPED POTATOES | Gorgonzola, Leek

PAN ROASTED SPRING VEGETABLES

## *sushi + raw bar*

Chef's Selection of Maki & Nigiri Sushi

OCTOPUS & SEAWEED SALAD  
Tuna Poke, Wasabi, Soy Sauce, Pickled Ginger

OYSTERS ON THE HALF SHELL  
Jumbo Shrimp Cocktail, Crab Claws,  
Black Pepper Mignonette, Horseradish Cocktail Sauce

## *frutti di mare*

CAVIAR | American Sturgeon, Blini, Paddlefish,  
Golden Trout, Toast Points, Crème Fraiche, Caper,  
Hard Cooked Egg, Cornichon

SMOKED & CURED FISH | White Anchovies,  
Smoked Sturgeon & Trout, Peppered Mackerel,  
Pickled Herring, Creamed Herring,  
Smoked & Poached Salmon

## *antipasti*

Sliced Sirloin with Grilled Onions, Prosciutto, Salami,  
Toscana, Coppa, Capicola, Mortadella, Pâté en Croûte,  
Country Pâté, Grain Mustard,  
Pickled Vegetables, Marinated Olives

## *fruit + cheese*

CHEF'S SELECTION OF IMPORTED  
& DOMESTIC CHEESES  
Fresh Honeycomb, Cherry Mostarda  
Grissini, Lavosh, Fresh Baked Breads,  
Seasonal Whole & Fresh Cut Fruit

## *bakeries + desserts*

Executive Pastry Chef Pell's selection