



THE PHOENICIAN
SCOTTSDALE

MOTHER'S DAY BRUNCH 2019

5th Floor, 10:00am - 1:45pm (Last Seating) • Adults \$125, Children 3-12 years \$75
Reservations Required: 480 214 8000

CARVING STATION

CHARRED BEEF TENDERLOIN

Watercress Bearnaise, Horseradish Cream

ROASTED TURKEY BREAST

Apricot Chutney

HARISSA SPICED LAMB CHOP

Mint Yogurt

BREAKFAST

HUEVOS RANCHERO

63 Degree Farm Egg, Short Rib & Plantain Hash, Avocado, Oaxaca Beans, Diablo Sauce

SCRAMBLED EGGS

Applewood Smoked Bacon, Country Sausage Links

BUTTERMILK WAFFLES (Made to Order)

Praline Pecans, Chocolate Chips, Chantilly Cream, Barrel Aged Maple Syrup

EGGS & OMELETS (Made to Order)

Rosemary Ham, Spring Mushrooms, Onion, Bell Pepper, Tomato, Spinach, Asparagus, Dungeness Crab, Bacon, Cave Aged Cheddar, Goat Cheese, Monterey Jack Cheese

HAND CARVED FRUITS & WILD BERRIES

SMOOTHIES & COLD PRESSED JUICES

ARTISAN BREAKFAST BAKERIES

Executive Pastry Chef Pell's Selection

BEVERAGES

Phoenician Coffee, Tea, Orange Juice, Milk

HOT BRUNCH ITEMS

SCAMPI STYLE PRAWNS

Artichoke, Tomatoes, Olives, Lemon

CEDAR PLANK ROASTED SALMON

Charred Ramp Chimi Churri

PACIFIC BASS

Corn, Calabacitas, Aji Amarillo Butter

PRIME FLAT IRON STEAK

Rosemary Jus

ROASTED CAPON CHICKEN

Lentil Ragout, Guanciale Ham

SPRING VEGETABLE MEDLEY

HEIRLOOM CAULIFLOWER & QUINOA

CREAMY HORSERADISH POTATOES

LEMON-HERB MARBLE POTATOES

SAUTE STATION

SEAFOOD PAELLA

Shellfish, English Peas, Piquillo Pepper, Asparagus, Black Rice, Saffron

CAVATELLI PASTA

Tomato Pomodoro or White Cheddar

BUTTERED NOODLES AVAILABLE

GRIDDLE STATION

FRENCH TOAST

Pecan, Cateja Caramel, Drief Fruit

AVOCADO TOAST

Garden Radish, Goat's Milk Feta

SALADS

ASPARAGUS SALAD

Almond, Watercress, Radicchio, Kumquat, Prosciutto, Creole Mustard Vinaigrette

WATERMELON & ARUGULA

Feta Cheese, Pomegranate, Radish, Pepitas

CAESAR SALAD

Gem Romaine, Parmesan Cheese, Blonde Anchovy, Croutons

HEIRLOOM TOMATOES

Burrata Cheese, Focaccia Bread, Basil, Queen Creek Olive Oil

SPRING VEGETABLE CRUDITE

Arizona Inspired Hummus

CHARCUTERIE

Spicy Cotta Salami, Lomo, Framani Capicola, Dry Cured Chorizo, 3-Pig's Pheasant Pate, Pistachio Mortadella, Duck Pastrami, Cornichon, Phoenician Pickles, Olives, Spicy Mustard,

CHEESE

A Selection of Fine Artisan Cheeses, Dried Fruits, Roasted Nuts, Honey Comb, Fig Preserves, and Artisan Breads

HAND ROLLED SUSHI & SASHIMI

Spicy Tuna, California Roll, Vegetable Roll, Shrimp Nigiri, Salmon Nigiri, Hamachi Sashimi, Seaweed Salad, Octopus Salad, Tuna Tartar

CHILLED SEAFOOD & RAW BAR

Lemon Poached Shrimp, Oysters, Crab Claws, Sasanian Caviar Selection, Smoked Salmon, Mussels, Bay Scallop Ceviche, Charred Herb Salsa, Red Horseradish Sauce, Serrano Lime Mignonette

MODERN DISPLAY OF PASTRIES & SWEETS