

# *The Landing Rooftop at Hotel Melby*

## *Mother's Day Brunch*

Join us May 14th from 9am-2pm for an exquisite buffet.

Let us treat you and the special women in your life this  
Mother's Day!

### *Soup*

Green Garlic Vichyssoise  
Truffled Buttered Leeks, Chives

### *From the Farm*

Roasted asparagus, Snap Peas, Heirloom Tomato,  
Cucumber, Olives, Feta Cheese, Spring Carrots,  
Sunflower Seeds, Toasted Pistachios  
Assorted dressings

### *Composed Salads*

Watermelon Salad  
Goat Cheese, Cucumbers, Mint, Sherry-Tupelo Honey Vinaigrette

Hungarian Potato Salad  
Fingerling Potatoes, Roasted Cippolini onions, Peppers,  
Sweet Paprika, Pickled Mustard seeds, Dill





## ***Eataly***

### **Charcuterie & Cheese Provisions**

Assorted Artisan cheeses, Seasonal Fruit  
Honeycomb, jams and moustarda  
cured meats  
House made terrine  
Mustard, Marinated Olives, Pickles  
Local bread, Lavash

## ***Seafood Extravaganza***

Assorted Sushi  
Barrel aged soy, Wasabi, Pickled Ginger

### **Shrimp & Grits Shooters**

Tasso Cream Sauce, Congaree & Penn Grits, Fried Cheese Curds

### **Oyster Shooters**

Cocktail Sauce, Horseradish, Hot Sauce,  
Lemon Juice, Smoked Celery salt

## ***Bao Bun Station***

Butter Chicken  
Spring Herb Salad

5 Spice Pork Belly  
Tropical Fruit Chutney

### **Vegetable Dumplings**

Homemade Ponzu, Chili Crunch





## ***Pasta Station***

Spring Pea Ravioli  
Pesto Cream Sauce, Wild Mushrooms,  
Tomato-Pine nut Succotash

Italian Sausage Bolognese  
Whipped Herb Ricotta, Basil

## ***Carving Station***

Salt Crusted Roasted Prime Rib  
Horseradish Crema

Zaatar Brined Pork Loin  
Pink Lady Apple-Tamarind Moustarda

## ***Omelet Station***

Made to order Omelets:

Toppings:

Tomatoes, spinach, Vidalia Onions, Peppers,  
Mushrooms, Cheese Blend, Ham, Pork Sausage, Bacon

Buttermilk Pancakes, Vermont Maple Syrup

Applewood Bacon, Chicken Apple Sausage





## *Entrees*

### **Salmon**

Zaatar Crusted, Warm Couscous Salad,  
Tzatziki, Pomegranate

### **Roast Chicken Thighs**

Pan Seared Joyce Farms, Potato Gnocchi, Roasted Leeks,  
Truffle Chicken Jus

Harissa Butter Roasted Carrots, Mint

Memphis Rub Breakfast Potatoes

## *Dessert*

Assorted Dessert Tasting Table

**\$69.95 Adults\***

**\$49.95 Seniors 65+\***

**\$29.95 Kids 12 and under\***

***Endless Mimosas included for Adults & Seniors***

***Valet Parking validated with dining receipt***

***\*20% Gratuity and Sales Tax added to each check***

Hotel Melby

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