

# Father's Day *BRUNCH*

## *Happy Father's Day*

*Celebrate Dad with slow-smoked barbecue, hand-carved prime rib, hearty brunch classics, and mountain-inspired hospitality at Mammoth Lakes.*

### *BEVERAGES*

#### **Infused Waters**

Refreshing cucumber-mint and seasonal berry-infused waters to keep you fueled for the day ahead.

#### **Fresh Juices**

Fresh orange, apple, and cranberry juices.

#### **Coffee & Hot Tea**

Freshly brewed coffee and a selection of premium teas.

### *DAD'S DONUT SHOP*

#### **Giant Assorted Donuts**

A collection of Main Lodge's favorite oversized donuts featuring classic glazes and seasonal flavors.

### *COLD BITES*

#### **Charcuterie & Fruit Display**

An impressive spread of artisan cheeses, cured meats, seasonal fruit, olives, crackers, and house preserves—perfect for grazing with family and friends.

#### **Tajín Crusted Watermelon**

Fresh watermelon wedges finished with Tajín seasoning and fresh lime for a sweet, savory, and refreshing bite.

#### **Homestyle Potato Salad**

Traditional potato salad with green onions, fresh herbs, and classic creamy dressing.

#### **Spring Green Salad**

Seasonal greens, cherry tomatoes, cucumbers, and citrus vinaigrette for a fresh and vibrant addition to the buffet.

#### **Chilled Shrimp Cocktail**

Poached shrimp served with traditional cocktail sauce, fresh lemon, and classic accompaniments.

### *FARM FRESH EGG STATION*

#### **Made-to-Order Eggs & Omelets**

Farm-fresh eggs prepared your way with a selection of cheeses, vegetables, meats, and fresh herbs.

### *CHEF'S CARVING STATION*

#### **Herb & Garlic Crusted Prime Rib**

Slow-roasted prime rib carved to order and served with rich au jus, creamy horseradish sauce, and warm artisan rolls.

### *HOT BUFFET FAVORITES*

#### **Rosemary Breakfast Potatoes**

Golden roasted potatoes seasoned with fresh herbs and roasted garlic.

#### **Biscuits & Country Gravy**

Warm honey-glazed biscuits smothered in Southern-style sausage gravy.

#### **Cinnamon Sugar Pancakes**

Fluffy pancakes dusted with cinnamon sugar and served with whipped butter and maple syrup.

#### **Steel-Cut Oats**

Slow-simmered oats served with brown sugar, dried fruit, nuts, and seasonal toppings.

#### **Pulled Pork Benedict**

Slow-smoked pulled pork, toasted English muffins, poached eggs, and chipotle hollandaise sauce.

#### **Buttered Sweet Corn**

Steamed corn on the cob served with whipped butter and sea salt.

#### **Kansas City Beef Ribs**

Slow-braised and fire-grilled beef ribs finished with house-made Kansas City barbecue sauce.

### *SMOKEHOUSE FAVORITES*

#### **Applewood-Smoked Bacon**

Crispy, smoky, and always a crowd favorite.

#### **Country Breakfast Sausage**

Savory breakfast sausage links packed with classic flavor.

#### **Grilled Honey Ham Steak**

Thick-cut ham steak glazed with honey and lightly charred on the grill.