

# SEQUOIA

## ALL YOU CARE TO ENJOY BUFFET BRUNCH

Thank you for joining Sequoia for our All You Care to Enjoy Buffet Brunch. As we are just as excited to bring back our famous brunch, we've made some modification to ensure safe service. Every station will be attended by one of our team members who are there to help you build the perfect plate while following all COVID protocols. We ask that face covering must be worn at all times in the buffet room and proper social distancing to be followed. We thank you for your understanding while we all navigate through the new normal. Please feel free to share your experience with a team member so we can further improve upon ourselves.

### CHEF'S CREATIONS

#### SEAFOOD PAELLA\*

Calasparra Rice, Shrimp, Scallops, Mussels, Chorizo, Piquillo Peppers, Green Peas, Saffron-Tomato Broth

#### CHEF'S SEASONAL PAN SEARED FISH\*

Lemon Caper Butter Sauce

### MADE TO ORDER SALADS

#### BASE

Romaine Lettuce, Mixed Greens, Baby Arugula

#### TOPPINGS

Cucumbers, Shredded Carrots, Cherry Tomatoes, Red Onions, Roasted Corn, Diced Bell Peppers, Green Beans, Cheddar Cheese, Grana Padano Cheese, Garlic Croutons

#### DRESSINGS

Caesar Dressing, Ranch Dressing, Shrry Vinaigrette, Extra Virgin Olive Oil

### HOUSEMADE SOUP

#### PRAWN & LOBSTER BISQUE

### BRUNCH CLASSICS

#### APPLEWOOD SMOKED BACON

#### BREAKFAST POTATO HASH

#### CHICKEN APPLE SAUSAGES

#### MAC N CHEESE

#### SCOTTISH SMOKED SALMON

Cucumbers, Red Onions, Dill, Capers, Hard Boiled Eggs, Whipped Cream Cheese

### CHEF'S STATIONS

#### PRIME RIB CARVING\*

Shenandoah Valley Prime Rib, Horesradish Cream, Red Wine Shallot Sauce

#### SUSHI STATION

California Rolls, Smoked Salmon Rolls, Vegetable Rolls, Chef's Creations, Pickled Ginger, Wasabi and Soy Sauce

#### TAQUERIA\*

Chicken Tinga Stewed in Chipotle Tomato Sauce, Pork Carnitas, Blackened Fish, Spanish Rice, Black Beans, Pico de Gallo, Sour Cream, Guacamole, Salsa Verde, Iceberg Lettuce, White Corn Tortillas

#### EGGS & OMELET STATION

Eggs Your Style, Mixed Wild Mushrooms, Bell Peppers, Cherry Red Tomatoes, Crab Meat, Baby Shrimp, Ham, Cheddar Cheese

#### EGGS BENEDICT\*

Toasted English muffins, Canadian Bacon, Lump Crab Meat, Spinach, Sliced Tomato and Hollandaise Sauce

#### FRIED CHICKEN & WAFFLE

Vanilla Whipped Cream, Chocolate Sauce, Maple Syrup, Berries Compote, Whipped Butter, Crispy Southern Fried Chicken

#### MARYLAND CRABCAKE

Jumbo lump crab, Chipotle aioli

### RAW BAR

Local Chicoteague Oysters, Littleneck Clams, PEI Mussels, Peel & Eat Shrimp, Snow Crab Legs, Lemons, Hot Sauce, Cocktail Sauce, Red Wine Mignolte

### GRAND FINALE

#### PETITE PASTRIES

Chef's Selection of Assorted Mousse Cakes, Mini Cakes and Mini Fruit Tarts

#### MILKSHAKE & SUNDAE STATION

Vanilla & Chocolate Ice Cream, M & Ms, Oreo Cookies, Pretzel Sticks, Sprinkles

#### COTTON CANDY STATION

### BEVERAGES

#### HOUSE MIMOSAS

#### CHAMPAGNE

#### SEASONAL BELLINIS

#### BLOODY MARYS

#### COFFEE, TEA, JUICES, SODAS

Offerings described above subject to change without notice based on our desire to serve the best of fresh and local ingredients. Our legal obligation to prevent overservice supersedes and modifies the offer of any "bottomless" alcoholic beverage service. We thank you in advance for drinking responsibly. Consumer Advisory: Consuming raw or undercooked meat, poultry, eggs, or seafood may increase your risk of contracting foodborne illnesses. Please alert your server to any special dietary needs.

# SEQUOIA

## SPECIALTY COCKTAILS

### SCARLET FOG 15

Pineapple, Hibiscus and Raspberry Infused Tito's Vodka, Served Up

### FLOR DE OAXACA 14

Peloton De La Muerte Mezcal, Butterfly Pea Flower Tea Simple Syrup, Fresh Lemon & Lime Juice

### SMOKIN' RITA 15

Grilled Pineapple & Serrano Pepper Infused Altos Platinum Tequila, Housemade Sour Mix

### BLUEBERRY MOJITO 14

Bacardi Limon, Muddled Fresh Blueberries and Mint, Fresh Lime, Splash of Sprite

### BOURBON BRAMBLE 13

Jack Daniel's, Giffard Ginger Liqueur, Fresh Lemon Juice, Ginger Beer

### PATRON SANGRIA 15

Patron Silver Tequila, Cointreau, White Wine, Passionfruit Puree, White Cranberry, Topped with Sparkling Rosé

### TROPIC THUNDER 15

Bacardi Silver & Dark Rum, Meyer's Rum, Velvet Falernum, Pink Guava Nectar, Papaya Nectar

### CUCUMBER REFRESHER 13

New Amsterdam Gin, Cucumber Cilantro Sour Mix, Simple Syrup

## FROZEN COCKTAILS

### THE FROZEN MULE 15

Smirnoff Vodka, Housemade Five Spice Simple Syrup, Ginger Water, Fresh Lime Juice

### PEACH SMASH 15

Fresh Peach Puree, Lemon Juice, Ezra Brooks Whiskey

### PINA COLADA 15

Bacardi Dark Rum, Coconut Puree, Pineapple Puree, Coco Lopez

### DRAGON FRUIT MARGARITA 15

Altos Platinum Tequila, Triple Sec, Fresh Dragon Fruit Puree, Fresh Lime Juice

## DRAFT

### SEQUOIA LAGER 7

Devil's Backbone Brewery, VA 4.5% ABV

### ATLAS PONZI WEST COAST IPA 8

Atlas Brew Works, DC 7.3% ABV

### PEABODY HEIGHTS ASTRODON HAZY IPA 8

Peabody Heights Brewery, MD 7% ABV

### KONA BIG WAVE GOLDEN ALE 7

Kona Brewing Co., HI 4.4% ABV

### FLYING DOG THUNDERPEEL IPA 8

Flying Dog Brewery, MD 6.2% ABV

### MUSTANG SALLY POTOMAC PILSNER 8

Mustang Sally Brewing Co., VA 5.1% AB

### SOLACE IT'S ELECTRIC MANGO SOUR 8

Solace Brewing Co., VA 4.5% ABV

### LI'L WIT BELGIAN WHITE ALE 7

Right Proper Brewing Co., DC 5% ABV

## NON-DRAFT

### CORONA 7

Mexico 4.6% ABV

### STELLA ARTOIS 7

Belgium 5% ABV

### MICHELOB ULTRA 6

St Louis, MO 4.2% ABV

### FULL TRANSPARENCY HARD SELTZER 6

Orange Crush // Black Cherry DC Brau Brewing, DC 5% ABV

### BOLD ROCK HARD CIDER 6

Nellysford, VA

## WINES BY THE GLASS

### DOUGH WINES CALIFORNIA

Dough is the first ever wine collaboration for the James Beard Foundation. They work to create an inclusive, equitable & sustainable food culture through an annual donation. Each glass, bottle & conversation can make an impact & become a catalyst for good.

### CHARDONNAY 13 // 50

### SAUVIGNON BLANC 15 // 58

### PINOT NOIR 13 // 50

### CABERNET SAUVIGNON 14 // 54

## RED

### RED BLEND, STERLING VINEYARD 12 // 46

California

### CABERNET SAUVIGNON, THE KINKER 14 // 56

Paso Robles, California

### MERLOT, CLOSERIE DES BORIES 14 // 54

Francs Cotes de Bordeaux, France

### MALBEC, TERRAZAS DE LOS ANDES 12 // 46

Mendoza, Argentina

## WHITE

### CHARDONNAY, SONOMA-CUTRER 16 // 62

Russian River, California

### SAUVIGNON BLANC SEMILLON, CAPE MENTELLE 13 // 50

Magaret River, Australia

### PINOT GRIGIO, ORNELLA MOLON 13 // 50

Veneto, Italy

### REISLING, BEX 12 // 46

Nahe, Germany

### CHENIN BLANC, PINE RIDGE VINEYARDS 14 // 56

California

## ROSÉ

### PINOT NOIR ROSÉ, ELOUAN 14 // 54

Oregon

### GRENACHE ROSÉ, CHATEAU D'ESCLANS

WHISPERING ANGEL 15 // 58

Cotes de Provence, France

## SPARKLING (187ML)

### BRUT, MOET & CHANDON IMPERIAL 25

Champagne, France

### CAVA, JAUME SERRA CRISTALINO CAVA 11

Penedes, Spain

### BRUT, FRANCOIS MONTAND 11

Cotes du Jura, France

### PROSECCO EXTRA DRY, TIAMO 12

Tuscany, Italy

### BLANC DE BLANCS, CHARLES DE FERÉ 13

Fere-en-Tardenois, France

### ROSÉ, DOMAINE CHANDON 16

Caneros, California

## FOR ALL AGES

### STRAWBERRY RHUBARB LEMONADE 7

House Made Strawberry Rhubarb Syrup, Fresh Lemon Juice

### LEMONGRASS LEMONADE 7

Housemade Lemongrass Syrup, Fresh Lemon Juice

### EPIC SHIRLEY TEMPLE 6

Sprite, Grenadine, Garnished with Gummy Bears

### DETOX 7

Housemade Ginger Water, Pressed Pineapple Juice