



EASTER BRUNCH

Sunday, April 21 2019 | 10am - 2pm

BREAKFAST

Assorted Fruits & Berries • Rugelach • Cinnamon Rolls with Cream Cheese Frosting • Assorted Breakfast Breads with Whipped Butter and Assorted Jams • Assorted Bagels, Whipped Cream Cheese • Crispy Brown Sugar Bacon • Breakfast Sausage Links • Home-fried Potatoes with Peppers, Onions and Thyme • Cinnamon French Toast, Warm Vanilla & Maple Syrup • Eggs Benedict, Canadian Bacon, Poached Egg, Hollandaise

MADE TO ORDER OMELETS, Whole Eggs & Egg Beaters • Toppings to Include: Cheddar Cheese, Goat Cheese, Onion, Ham, Bacon, Mushrooms, Shrimp, Scallions, Peppers, Spinach, Tomatoes, Ketchup, Salsa, Hot Sauce

SEAFOOD DISPLAY

Pickled Herring

Smoked Salmon & Gravlax, Capers, Tomato, Red Onion, Caviar, Dijon Aioli

Smoked Trout Salad, Horseradish, Chives, Dill

Calamari Salad, Celery, Tomato, Chilis & Lemon

Brown Sugar, Ginger and Tamari Roasted & Chilled Salmon, Pickled Cucumber & Hijiki Salad

Stuffed Oysters, Bacon, Peppers, Butter, Bread Crumbs

SALADS & COLD DISPLAY

Antipasti Salad, Cured Meats, Smoked Cheese, Olives, Roasted and Hot Peppers, Marinated Mushrooms

Caesar Salad, Shaved Parmesan, Garlic Croutons and Cracked Black Pepper

Yukon Gold Potato Salad, Whole Grain Mustard, Sour Cream, Cheddar, Chopped Bacon, Scallion

Marinated Cucumber and Fennel Salad, Red Onion, Dill, Fresh Chiles

Nicoise Salad, Seared Ahi Tuna, French Beans, Nicoise Olives, New Potato, Hard Cooked Egg, Red Wine Vinaigrette

Calamarata Pasta Salad, Kale, White Beans, Provolone, Charred Carrots, Green Goddess Vinaigrette

Ripe and Roasted Tomatoes, Fresh Mozzarella, Herb Almond Pesto, Balsamic, Basil, Olive Oil

Brandied Chicken Liver Pate, Pickled Onions, Cornichons, Flatbreads

Red & Golden Beets, Aged Local Goat Cheese, Arugula, Almonds, Fresh Oranges

ENTRÉES

Chef Carved Prime Rib Of Beef, Brandy Peppercorn Pan Sauce, Chive Corn Muffins, Everything Rolls

Chef Carved House Brined Bone In Pork Loin, Pineapple Brown Sugar Glaze, Honey Mustard, Pineapple Cherry Chutney

Pan Seared Brussels Sprouts, Roasted Heirloom Carrots, Cipollini Onion, Hazelnut Brown Butter

Coffee and Chili Rubbed Roasted Leg Of Lamb, Cherry Port Pan Sauce

Goat Cheese and Scallion Potato Rosti

Harissa Rubbed Grilled Salmon, Preserved Lemon, Oil Cured Olives and Pepperonata

Porcini Mushroom Ravioli, Roasted Maitake and Oyster Mushrooms, Braised Leeks and Mascarpone Cream

Chicken Scarpiello, Sweet Sausage, Hot Peppers, Lemon and Herbs

Short Rib Shepherd's Pie, Potatoes, Peas, Rich Gravy

Sliced Artisan Breads & Rolls, Whipped Butter

KIDS BUFFET

Assorted Juice & Milk • Assorted Cereals • Chicken Tenders, Honey Mustard • Macaroni & Cheese •

Tater Tots with Ketchup • Vegetable Crudité with Ranch Dressing • Fruit Salad

DESSERTS

Assorted Cakes, Tortes, Pastries, Pies, and Cookies • Assorted Easter Candy •

White Chocolate Nutella Bread Pudding with Orange Custard

ICE CREAM SUNDAE BAR, Vanilla and Chocolate Ice Cream, Assorted Candy and Cookie Toppings,

Warm Hot Fudge, and Whipped Cream

APRIL 21 2019 | 10AM - 2PM

ADULTS \$52 | KIDS \$23

Ages 5 and under free. Price excludes tax and gratuity

Call 518.583.3003 for reservations.

