



Easter Brunch

Sunday April 1st, 2018

10am – 3pm

Chef Stations:

Eggs & Omelets

farm-fresh eggs any-style, omelets made to order

Waffles

belgian waffles, fresh whipped cream, berries,

Carving Station

honey-baked ham

herb roasted heritage turkey

smoked kielbasa

Seasonal Fresh Fruit Display

Breads

assorted house-made danishes, croissants, breakfast breads, muffins

assorted bagels, fresh sliced breads

French Toast Bread Pudding

Mademoiselle Miel honey butter, berries, confectioners' sugar, local maple syrup

Traditional Eggs Benedict

Assorted Mini Quiche

Applewood Smoked Bacon

&

Breakfast Sausage

Spring Salad

watercress, arugula, fennel, asparagus, candied nuts spring herb vinaigrette

Antipasti Display

local cheeses, house-made charcuterie, house made pickle display, dried fruits

Grilled Vegetable Couscous Salad

Glazed Spring Vegetables

Roasted Red Pepper and Sambuca Soup

Purple Grits & Smoked Cheddar

Country Style Hashbrowns

Broiled Whitefish & Wild Rice Pilaf

Smoked Salmon & Albacore Tuna Crudo

Buttermilk Fried Chicken

Hard Boiled Easter Eggs, Chocolate Bunnies, Peeps & Jelly Beans

\$38 for Adults,
includes a glass of bubbly, mimosa, or kir royale

\$19 for kids 6 – 12 / \$9 for kids 5 and under