

BRUNCH

MARKET FRESH SALAD STATION

Chef's Soup of the Day

Tri-Colored Cauliflower with Sherry and Shaved Grana Padano

Fennel and Saffron with Local Apples and Basil

Blood Orange and Madjool Dates with Cilantro

Roasted Parsnip and Chives with Garlic Aioli

Mixed Baby Greens with Assorted Toppings
and House-Made Vinaigrettes

POKE BOWL STATION

Choice of Tuna, Salmon, Crab Salad or Tofu
Served over Steamed Sushi Rice with Assorted Toppings

CHILLED SEAFOOD

Scallop and Shrimp Ceviche
Shrimp Cocktail with Cocktail Sauce

HOUSE PATÉ AND CHEESE DISPLAY

with House Made Pate, Assorted Artisan Cheeses, Stone Ground
Mustard, Pickled Red Onions, Candied Nuts and Fresh Berries

BAGEL AND SMOKED SCOTTISH SALMON STATION

with Toasted Bagels, Red Onion, Capers, Lemon
and Assorted Cream Cheeses

OMELET STATION

Fresh Eggs Prepared to Order
with Choice of Toppings

PASTA AND RISOTTO STATION

Fresh House Pasta Prepared to Order
with Choice of Sauce and Toppings
or
Freshly Made Risotto with
Choice of Toppings

FRENCH TOAST STATION

French Toast Prepared to Order
with Choice of toppings

CARVING STATION

Wagyu Flap Steak
Served with Chimichurri, Bacon Jam, Bordelaise or House-Made Steak Sauce
Freshly Baked Rolls with Local Butter

HOT AND COLD SANDWICHES

Muffaletta Sandwich with Diced Pepper and Olive Salad, Salami, Ham, Mortadella and Provolone Cheese on Ciabatta Bread
Grilled Veggie Sandwich with Roasted Grilled Vegetables, Basil Pesto, Lettuce and Tomato on Foccacia Bread
Egg Sandwich with Scrambled Eggs, House Bacon Jam, Adirondack Cheddar on Toasted Brioche

ON THE BUFFET

Scrambled Eggs
Thick Sliced Bacon | Country Breakfast Sausage | Breakfast Potatoes
Chicken Fricassee with Tomatos and Pearl Onion
Bouillabaisse with Rouille and Ciabatta Rolls
Roasted Vegetable Masala over Yellow Curry Rice
Herb Roasted Fingerling Potatoes with Garlic
Ratatouille

DESSERT DISPLAY

Chocolate Specialties, Petit Fours, Tortes, and Artisan Pastries

Sunday