

# BRUNCH

## MARKET FRESH SALAD STATION

Roasted Broccoli Salad  
with Tahini & Lemon

Mixed Baby Greens with Assorted Toppings  
& House-Made Vinaigrettes

Honey Roasted Rainbow Carrots  
with Tarragon & Sesame

Tri Colored Cauliflower  
with Grapes & Curry Aioli

## SOUPS

Chicken & Wild Rice  
Cream of Butternut Squash

Grilled Delicata Squash  
with Apples & Thyme

## CHEESE & CHARCUTERIE

Selection of Local Hudson Valley & Artisan Cheese  
Cured Meats, House Pate

with Freshly Baked Breads & Crostini  
Housemade Jam, Local Honey & Spiced Nuts

## CHILLED SEAFOOD

Shrimp Cocktail

Smoked Salmon

Scallop Ceviche  
with Jicama, Tomato & Frisée

## ACTION STATIONS

### RAMEN

Japanese Noodle Soup with Traditional Broth,  
Pork Belly, Cured Egg, Scallions, Radish,  
and Bean Sprouts

### TACOS

Pork Carnitas, Chicken & Roasted Vegetable  
with Corn Torillas, Avocado Crema, Salsa,  
Shredded Cheese & Roasted Chilis

### PASTA STATION

Shrimp Scampi  
with Linguini, Garlic & Lemon Butter

### FALAFEL

with Pita, Shaved Lettuce, Tomatoes,  
Cucumbers, Red Onion & Tzatziki Sauce

### OMELETTE & EGGS

Fresh Eggs Prepared to Order  
with Choice of Toppings & Cheese

### CARVING STATION

Herb Roasted New York Strip (GF)  
Served with Chimichurri, Bacon Jam, Horseradish Cream & House Steak Sauce  
with Freshly Baked Rolls and Whipped Local Butter

## SPECIALTY ENTREES & BREAKFAST CLASSICS

Pecan Crusted Chicken with Blackberries & Pears

Scrambled Eggs

Soft Polenta with Mascarpone & Parmesan

Seared Golden Tilefish with Golden Raisins & Butternut Squash

Broccoli with Lemon & Thyme

Bacon | Breakfast Potatoes | Sausage



## ARTISAN DESSERTS

Chocolate Specialties, Seasonal Fruit Tarts, Petit Fours, Tortes, & Pastries  
Dessert Action Station

Sunday