

BRUNCH

MARKET FRESH SALAD STATION

Roasted Butternut Squash
with Dried Mission Figs & Balsamic

Mixed Baby Greens with Assorted Toppings
and House-Made Vinaigrettes

Heirloom Tomatoes
with Pickled Red Onions & Watercress

Roasted Italian Eggplant
with Basil & Sundried Tomatoes

SOUPS

Cream of Mushroom
Pumpkin

Soba Noodles
with Edamame & Ginger Vinaigrette

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

PHO NOODLE SOUP

Traditional Vietnamese Beef Soup
with Rice Noodles, Sliced Beef,
Bean Sprouts, Fresh Mint & Chilis

HIBACHI FRIED RICE

Short Grain Japanese Rice
with Fried Egg, Char Siu Pork, Shrimp,
Ginger, Garlic & Scallions

PASTA

Wild Mushroom Ravioli
with Asiago Cream & Fresh Sage

LETTUCE WRAPS

with Ground Chicken, Mushrooms,
Water Chestnuts & Hoisin Sauce
in Bibb Lettuce

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

Seared Chicken Breast with Apple Cider Jus & Pickled Red Onions

Scrambled Eggs

Roasted Marble Potatoes with Confit Garlic & Rosemary

Cioppino with Mussels, Clams & Scallops

Tri Colored Cauliflower Gratin

Bacon | Breakfast Potatoes | Sausage



ARTISAN DESSERTS

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

Saturday