



## **Sunday Brunch Buffet**

*9:00 AM to 1:00 PM*

*Peerless Coffee and Numi Hot Tea  
Two Eggs any Style Cook to Order*

*Array of Seasonal Fresh Fruit, Individual Yogurt,  
Individual Boxes of Cereals,  
Muffins, Croissants and Danishes*

### **Appetizers**

*Artisan Cheese Display  
Fruit Chutney, Membrillo, Dried Fruit and Nuts*

*Cured Meats and Olives  
Bresaola, Coppa, Prosciutto and Smoked Duck Breast*

*Smoked Fish Display  
Herring, Smoked Sturgeon, Trout and Salmon,  
Capers, Brunoise Onions, Lemon and Crème Fraîche*

*Grilled Spring Vegetable Salad  
Aged Balsamic Vinaigrette and Micro Basil*



### **Entrées**

*Roasted Red Skin Home Fries*

*Applewood Smoked Bacon*

*Pork Link Sausages*

*Traditional Eggs Benedict*

*Beef Medallions with a Pinot Noir Essence*

*Grilled Chicken Breast*

*Cinnamon French toast*

### **Desserts**

*Cherry Jubilee Crêpes*

*Assortment of Cakes and Tarts*

*Warm Home Bread Pudding*

*17.99 Per Person*

*Buffet with choice of a waffle or Stack of two pancakes  
20.99*

*For Custom Omelet add 6.00*

*Children 11 and under 8.99*

*Complimentary For children under 4 years of age*

*18% Gratuity will be added to parties of 6 or more*

*Laurent P.X. Berthon  
Executive Chef*