

SANTA BRUNCH

PASTRY COUNTER & PETIT SWEETS

Assorted House Baked Danishes & Croissants
Seasonal Muffins & Scones
Coffee Cake
Cinnamon Rolls
Miniature Cakes, Macaroons & Assorted Tartlets

BUFFET

LOCAL FIELD GREENS SALAD
cherry tomatoes, cucumbers, shaved radish, lemon thyme vinaigrette

CAESAR SALAD
homemade dressing, garlic croutons, crispy capers, parmesan

FRESH FRUIT SALAD

CHEESE DISPLAY
VT cave aged cheddar, great hill blue cheese, brie, manchego, local herbed goat cheese, parmesan

CHARCUTERIE
soupy, bresaola, prosciutto, copa, homemade pork terrine
condiments: fruit mostarda, honey on the comb, mixed nuts, crostini, grissini and artisanal crackers

SHRIMP COCKTAIL & LOCAL OYSTERS
classic cocktail sauce, passion-jalapeno cocktail sauce, mignonette, lemon

ENTRÉE SELECTIONS

WEEKAPAUG BREAKFAST
your choice of eggs served with apple-wood bacon, home fries, lemon tart, buttermilk biscuit

EGGS BENEDICT
English muffin, Canadian bacon, sautéed spinach, hollandaise, home fries

STEAK AND EGGS
rib eye steak, sunny side egg, sauce bearnaise, hand cut French fries

GRILLED SALMON
wild rice pilaf, pine nuts, sautéed kale, citrus-butter sauce

BRIOCHE FRENCH TOAST
blueberry-maple, charred cinnamon Chantilly

SWEET POTATO HASH
roasted peppers, pearl onions, oven roasted tomatoes, sunny side egg, lemon-tarragon aioli

TAKE AWAY

CHRISTMAS COOKIES FOR EACH CHILD