



THE BISTRO

New Year's Day Brunch

Sample Menu

Soup & Salad Selections

Soup Du Jour

Spiced Sweet Potato

Native Greens Salad

Garden Vegetables, Seasonal Dressings

O.H.B.H. Salad

Grilled Zucchini, Grilled Squash, Grilled Corn, Roasted Tomato, Grilled Asparagus

Curry Chicken Salad

Red Onion, Celery, Yogurt Dressing

Red Bliss Potato Salad

Mustard, Horseradish, Fennel, Bacon

Winter Pasta Salad

Brussel Sprout, Walnut, Roasted Pearl Onion, Blue Cheese

Cobb Salad

Romaine Lettuce, Tomato, Cucumber, Egg, Blue Cheese, Red Onion

Quinoa Salad

Roasted Squash, Pumpkin Seed, Parsley

From Stations

Dessert Selections

Chef's Selection of Petits Gâteaux

Crêpe Selections

Garlic Roasted Vegetables
Beef Bourignon

Raw Bar

Native Oysters, Little Neck Clams,
Jumbo Shrimp

Antipasto Selections

Prosciutto, Capicola, Salami,
Assorted Cheeses

Plated Main Course Selections

Eggs Any Style

Choice of: Applewood Smoked Bacon, Country Link Maple Sausage, Black Forest Ham, Chicken-Apple Sausage

Traditional Eggs Benedict

Black Forest Ham, Toasted English Muffin, Hollandaise

House Smoked Salmon Toast

Avocado, Tomato, Spicy Crème, Pumpernickel Toast

Chorizo Hash

Diced Potato, Chorizo, Sunny Side Egg

Winter Vegetable & Eggs

Brussel Sprout, Yam, Pearl Onion, Mushroom, Poached Egg

Mojo Marinated Steak Sandwich

Lettuce, Tomato, Blue Cheese, Cornichon

Vanilla French Toast

Cardamom Orange Cream, Apple Compote

\$68 per guest, \$25 per child ages four to twelve. Guests three years of age and under are complimentary.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

OCEAN HOUSE

WATCH HILL, RHODE ISLAND