

New Year's Day Brunch Menu

Freshly Baked Breakfast Pastries

Butter, Pelloni Farms Preserves

Seasonal Fruit Plate

Assorted Fresh Fruit

Cheese and Charcuterie

Local Selection of Cheese and Charcuterie

Local Shellfish Platter

Local Oysters and Clams, Chilled Shrimp, Cocktail Sauce, Mignonette

FIRST COURSE

Select One

Smoked Salmon Tartine

Toasted Baguette, Cream Cheese, Crispy Capers, Pickled Onion, Petit Salad

Osetra Caviar - \$30 Supplement

Baby Kale Salad

Dried Cranberries, Pickled Red Onion, Goat Cheese, Toasted Walnut, Apple Cider Vinaigrette

Greek Yogurt Parfait

Apple Compote, Vanilla Yogurt, House-Made Granola

Overnight Oats

Chia Seed, Oat Milk, Sugar Pumpkin

Kabocha Squash Soup

Toasted Pepita

MAIN COURSE

Select One

Eggs Any Style*

Choice Of: Applewood Smoked Bacon, Maple Sausage, Black Forest Ham, Chicken-Apple Sausage

Served with Homestyle Marble Potatoes

Traditional Eggs Benedict

Black Forest Ham, Toasted English Muffin, Hollandaise Sauce

Lobster Benedict - \$20 Supplement | Crab Cake Benedict - \$20 Supplement

Prime Rib Sandwich

Bacon Jam, Horseradish Cream, Caramelized Onion, Pretzel Bun, Breakfast Potatoes

Roasted Mushroom Hash*

Marble Potatoes, Parsnip, Pearl Onion, Poached Eggs, Hollandaise

Sweet Potato Pancakes

Maple Cream Cheese, Candied Pecans

Pan Seared Atlantic Salmon*

Roasted Root Vegetables, Red Bliss Potatoes, Sauce Choron

DESSERTS

Mimosa Cupcakes

Lemon Meringue Tarts

Strawberries Champagne Profiteroles

Boozy Tiramisu

Assorted Macarons

Chocolate Covered Strawberries

Vegan Chocolate