



Mother's Day Brunch

Sunday, May 8, 2011

Chilled Seasonal Fruit Parfait

Greek Yogurt, Agave Nectar, Granola

Or

Tomato Bisque

Crème Fraîche

Or

Smoked Salmon

Crispy Potato Pancake, Scallion Cream, Trout Caviar

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New England Breakfast

*Poached Eggs, Sauce Choron,
House Made Corned Beef Hash*

Or

Jonah Crab Omelet

Spring Garlic, Lyonnaise Potatoes

Or

Traditional Eggs Benedict

*Poached Eggs, House Cured Bacon,
Hollandaise Sauce*

Or

Cinnamon Bun French Toast

Chocolate Drizzle, Fruit Preserve

Or

Misty Knolls Chicken

Stuffed with Fontina, Spinach & Italian Sausage, Yukon Gold Potato, Sage Jus

Or

Braised Shortrib of Beef

Cipollini Onions, Asparagus, Seasonal Morels, Semolina Gnocchi

Or

****Herb Crusted Sautéed Salmon***

Warm Rice Salad, Dried Fruit, Marcono Almonds, Jonah Crab Salsa

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Romaine Wedge

Heirloom Tomatoes, Creamy Red Peppercorn Parmesan Dressing, Brioche Croutons

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Strawberry & Lemon Mousse Cake

Vanilla Sauce & Strawberry Coulis

\$67 per person

\$29 for children under twelve

Tax & Gratuity not Included

Skywalk Admission Included

**Consuming raw or undercooked meat or seafood may increase your risk of food borne illness especially if you have certain medical conditions.
An 18% gratuity will be added to all parties of 6 or more.*