

Sunday Brunch

Greek Yogurt & Seasonal Fruit

Granola Parfait



Pastrami Rubbed Smoked Salmon

Toasted Flatbread, Tzatziki, Beet Emulsion

Ruby Red Grapefruit Brûlée

Segmented Grapefruit, Sugar in the Raw

Roasted Butternut Squash Soup

Toasted Marshmallows, Pumpkin Seed Oil

Arugula Salad

*Washington Apple, Cider Vinaigrette,
Candied Pecan, Blue Cheese*



Omelet of the Day

Asparagus, Lyonnaise Potatoes

Traditional Eggs Benedict

*New England North Country
Smokehouse Ham, Lyonnaise Potatoes*

Eggs Meurette

Red Wine Poached Eggs, Roast Tenderloin of Beef, Béarnaise, Toasted Croissant

Grilled Vegetable Frittata

Tomato Coulis, Aged Parmesan Cheese

Crispy Bell & Evans Chicken Breast

*Black Forest Ham, Aged Gruyère,
Shallot Mustard Cream Sauce*

Cinnamon Bread French Toast

Blackberry Jam, Maple Butter

Duck Confit Hash

*Queso Cotija, Poached Eggs, Crisp Tortillas,
Salsa Ranchero*

Hazelnut & Maple Butter Crusted Atlantic Salmon

Sweet Potato Hash, Dried Cranberry



Vanilla Bean Ice Cream Profiterole

Chocolate Panna Cotta

39 for Adults

24 for Children under twelve