



BRUNCH

Individual omelettes, made to order with a choice of wild mushrooms, sautéed spinach, caramelized onions, garden vegetables, and New England cheeses.

Apple-bacon skillet cake with cheddar cheese and walnuts

Virginia baked country ham with an apricot glaze

Chilled poached Atlantic salmon with a lemon tarragon aioli

House-made quick breads – carrot-pineapple, poppy seed, pumpkin, or cranberry-orange

Fresh fruit platter of melons, golden pineapple, berries, kiwi, mango, and mint

Orange and Cranberry Juices

Freshly brewed coffee and an assortment of teas

ADDITIONAL SUGGESTIONS

Classic eggs benedict with hollandaise sauce

Prosciutto Strata

Cubes of country style bread, eggs, prosciutto, provolone and fresh herbs

Italian Frittata

Baked scrambled eggs with spinach, artichoke hearts, and Fontina cheese

Tortilla Espanola

Stacks of egg-enriched potatoes with leeks, roasted red pepper, kalamata olives and Parmesan cheese

Rosemary scented sweet potato home fries,
Herb roasted yukon-gold potatoes,
Chipotle potato rosti

Herb marinated roasted sirloin of beef

House-smoked leg of lamb with apple-mint jelly

House-cured salmon, garnished with
tomatoes, chopped egg, capers, dill sauce

Sunrise crab cakes

**Fresh miniature bagels with flavored
cream cheese and fruit preserves**

Coffee cakes: Cinnamon & walnut,
Raspberry-cream

**Sour cream banana pancakes with
toasted almond butter**

**Challah French Toast with Seasonal
Fruit Compote**

Breakfast Ambrosia

Orange, ruby grapefruit and golden pineapple
topped with toasted coconut

Yogurt Parfait

Layers of vanilla yogurt, fresh fruit,
house-made crunchy granola

Lemon-ginger and mint cooler

**Struck Bloody Mary
Embellished Hot Cocoa**