

Brunch

APPETIZERS

House-Made Granola Parfait with Yogurt and Fresh Berries

Seasonal Fresh Market Fruit Plate with Pink Grapefruit Granita

Wild Mushroom Soup with Crisp Parsley and Black Truffle Crème Fraiche

Breakfast Pastry Basket with Muffins, Croissants and Coffee Cake

Whole Leaf Caesar Salad with White Anchovies and Tomato-Basil Bruschetta

Chopped Vegetable Salad with Pine Nuts, Olive Croutons and Feta Cheese

Smoked Salmon Plate with Cucumbers, Tomatoes, Cream Cheese and a Toasted Bagel

Sauteed Maine Crab Cakes with Marinated Tomatoes and Basil Pesto Aioli

PIZZA

Italian Sausage Pizza with Mushrooms, Eggplant, Onions and Goat Cheese

Margherita Pizza with Buffalo Mozzarella and San Marzano Tomato Sauce

Salami, Soppressata and Pepperoni Pizza with Red Onions and Green Chilis

Spicy Chicken Pizza with Roasted Garlic, Red Onions, Sweet Peppers and Cilantro

ENTREES

Buttermilk Pancakes with Caramelized Apples and Vermont Maple Butter

French Style Omelet with Smoked Ham, Cipollini Onions and Gruyere Cheese

Cinnamon Brioche French Toast with Caramelized Bananas and Candied Pecans

* Prime Burger with Smoked Onion Marmalade, White Cheddar and French Fries

Grilled Rib Eye Steak Sandwich with Onions, Mushrooms and Horseradish Aioli

Chinois Chicken Salad with Wontons, Cashews and Sesame-Mustard Dressing

Fresh Angel Hair Pasta with Wild Field Mushrooms and White Truffle Oil

Ricotta Gnocchi with Italian Sausage Bolognese, Basil and Shaved Parmesan

Lobster Club Sandwich with Smoked Bacon, Garlic Aioli and Grilled Walnut Bread

* Sauteed Atlantic Salmon with Sweet Corn Puree, Asparagus and Sauce Americaine

Pan Roasted Organic Chicken with Garlic Potato Puree and Honey Glazed Carrots

Executive Chef Marc Djozlija

* Items may contain raw or undercooked ingredients
Consuming raw or undercooked meat, poultry, shellfish or eggs may increase your risk of food borne illness