

Easter Brunch 2018

\$39 Adults | \$14 Children under 12

Seatings from 11am - 3pm

Reservations required: 860-584-7673

WELCOME

SERVED TABLESIDE

Assorted muffins & fresh breads

A complimentary mimosa

BRISTOL MORNING BREAKFAST SELECTIONS

Fresh fruit & yogurt parfaits

CHEF ATTENDED OMELET STATION

Freshly made custom farmhouse egg omelet
*with your choice of: ham, peppers, mushrooms,
onions, tomatoes, spinach, & cheese*

BELGIAN BUTTERMILK WAFFLE STATION

*Accompanied by assorted creamery butters, cinnamon
sugar sprinkle, blueberry compote, local maple syrup*

BREAKFAST ADDITIONS

Crispy applewood smoked bacon

Country style breakfast sausage

Hand crafted simply scrambled eggs

Seasoned hash browns

Fresh sliced seasonal fruit platters

Chilled juice bar: orange, cranberry, apple

EASTER BRUNCH

CARVING STATION

Honey glazed ham
with organic bing cherry pineapple sauce

Char grilled flat iron steak
with rosemary au jus & horseradish cream

MAIN COURSE

Herb crusted baked cod
lemon garlic sauce

Marinated grilled chicken
with apricot bourbon glaze

ENHANCEMENTS

Arugula and mandarin orange salad
with toasted slivered almonds, honey ginger vinaigrette

Classic caesar salad
with creamy caesar dressing, garlic croutons, parmesan

Roasted garlic whipped potatoes

Seasonal vegetable sauté

Toasted walnut and apple rice pilaf

Campanelle primavera, basil pesto cream sauce

SPECIALLY SELECTED DESSERT SAMPLER TABLE

A delightful and decadent array of
easter sweets, cookies & confections

