

# Easter Brunch 2017

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\$39 Adults | \$14 Children under 12

Seatings from 11am - 3pm

Reservations required: 860-584-7673

## WELCOME

### House-Made Pastry and Bakery Selections

Assorted Muffins, Croissants, Danish,  
Fresh Breads & Bagels  
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 & Herbs*

### 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  
Secret Blend 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 Beurre Blanc*  
Hibachi Style Grilled Chicken  
*with Orange Ginger & Soy Glaze*

### Enhancements

Arugula And Mandarin Orange Salad  
*with Toasted Slivered Almonds, Honey Ginger Vinaigrette*  
Classic Caesar Salad  
*with Creamy Caesar Dressing, Garlic Croutons, Parmesan*  
Truffle Whipped Potatoes  
Seasonal Vegetable Sauté  
Toasted Walnut and Apple Rice Pilaf  
Rigatoni Alfredo, English Peas, Pancetta

### Specially Selected Dessert Sampler Table

A Delightful and Decedent Array of  
Easter Sweets, Cookies & Confections

