



# Award Winning Sunday Brunch

## Sample Menu

Adults \$38++, Children under 12 \$22++, Children under 5 Free

### Appetizers and Salads

#### Roasted Butternut Squash

with raisins, filberts, and chives

#### Bruschetta

crostini and vine ripe tomatoes

#### Roasted Root Vegetables

with sunchoke, carrots, and parsnips

#### Baby Greens

with blood orange, fennel, and mission fig vinaigrette

#### Parslied New Potatoes

#### Pasta Salad

### Entrees

#### St. Louis BBQ Ribs

dry rubbed and basted in a smokey BBQ sauce

#### Grilled Skirt Steak

with chimichurri sauce

#### Salmon and Cod

tomato basil beurre blanc

#### Braised Brisket

### Stations & Tables

#### Breakfast Table

Traditional Breakfast Offerings Featuring Eggs Benedict and Brioche French Toast

#### Chef Attended Omelet, Pasta, Crepe and Carving Stations

Vast Selection of Appropriate Accompaniments, Sauces and Garnishes

#### Hand Carved Ice Sculpture Raw Bar

Traditional Accompaniments

#### Viennese Dessert Table

Beautifully Displayed Hand Made Desserts from Our International Pastry Chefs

#### Fresh Fruit & Fine Cheese & Charcuterie Display

Voted "**Best Brunch in CT**" by the Readers of CT Magazine  
Thank You for Your Votes and Patronage