



Weekend Brunch

“Farm-to-Table Cuisine”

Starters

Local Prosciutto, Compressed Melon, Arugula, Basil, White Balsamic

-24-

Ohme Farms' Bibb Lettuce, Local Strawberries, Pecorino, Candied Pecans, Lemon Vinaigrette

-22-

Chardonnay Steamed P.E.I. Mussels, Fennel Pollen Cream, Grilled Bread

-21-

Yogurt Parfait with Housemade Granola, Honey, Berries & Mint

-18-

Strawberry Pancake, Maple Syrup, Honey Whipped Butter, Candied Pecans

-14 / 21 for Two Pancakes-

Housemade & Local Charcuterie with Selection of Artisanal Cheeses

-40-

Eggs

“Chefs Breakfast” with Two Eggs, Sausage or Bacon, Fingerling Potatoes, Grilled Tomato, Toast

-26-

Wild Mushroom Omelette with Goat's Cheese & Truffle

-28-

Smoked Salmon Bagel, Herb Whipped Cream Cheese, Arugula, Poached Egg

-24-

Lobster Eggs Benedict, Toasted English Muffin, Hollandaise Sauce, Togarashi Spice

-42-

*** For hotel guests on a breakfast package, please add \$20 for this item (plus taxes and gratuities)***

Main Course

Atlantic Salmon, Twaites Farms' Asparagus, Caviar Beurre Blanc

-34-

Lobster Club on Duck Fat Fried Pain de Campagne Bread, Smoked Bacon, Whipped Goat's Cheese

-49-

“Steak Frites” - Roasted Beef Striploin, Rosemary Pomme Frites, Peppercorn Jus

-46-

Vegan options available upon request. Please inform your server of any dietary restrictions or allergies