

Easter Jazz Brunch

3-course menu

First course - Assorted Bread and Pastry Basket

Homemade Pumpkin Spice Bread

Croissants

Danishes

Blueberry muffins

Second course (Choice of one per person)

**Homemade Biscuits
with Wild Boar Gravy**

Served with roasted red potatoes
and a poached egg.

**Brioche French Toast
with Gran Marnier Berries**

Served with pure maple syrup
and applewood smoked bacon.

Braised Short Rib Hash

served with with root vegetables
creamed spinach, and a poached egg.

**Sun-dried Tomato Quiche
with Feta Cheese and Spinach**

Served with roasted red potatoes.

Smoked Ruby Red Trout Salad

with Boston lettuce. Served with walnuts, pears,
shaved fennel, queso fresco, and topped
with horseradish sherry vinaigrette.

Honey and Bourbon Glazed Ham

served with potatoes gratin, roasted
baby carrots and topped with a whole grain
mustard crème fraiche.

Third course (Choice of one per person)

House made Strawberry Shortcake

Hazelnut-chocolate Mousse

Chocolate and Vanilla Trifle
with sugar cookies and almonds

Lavender Crème Brulee

Kid's Menu (Choice of one per child)

Scrambled Eggs with Hash Browns

and choice of bacon or sausage.

Plain or Chocolate Chip Pancakes

with choice of bacon or sausage.

Brownie Sundae

with vanilla bean ice cream.