



MOTHER'S DAY BRUNCH

Sunday, May 12, 2024, 10:00 am - 5:00 pm

\$85 Adults, \$40 Children 6-12, \$15 Children 2-5, Under 2 Free (inclusive of tax and service charge)

Complimentary Champagne & Mimosas

FROM THE KETTLE

Roasted Garlic and Broccoli Au Gratin Soup • Rustic Croutons
Toasted Almonds • Fried Onions • Aged Cheddar
Crumbled Feta • Crisp Bacon • Fresh Basil
Old World Loaves & Flat Bread Display

CHILLED DISPLAYS

Cascade of Fruit • Melons • Berries • Pineapple
Wisconsin Cheeses • Waldorf Salad • Potato Salad
Citrus and Beet Salad • Broccoli Cranberry Salad

FARMERS' MARKET

Leafy Greens • Crisp Romaine • Cucumber Wheels • Vine-Ripened Tomatoes • Sweet Onions • Wild Mushrooms
Black & Green Olives • Bacon • Sunflower Seeds • Candied Walnuts • Dried Cranberries • Feta • House Made Croutons
Ranch • White Balsamic Vinaigrette • French Dressing

CHEF'S ACTION STATION

Made to Order Omelets* • Farm Fresh Eggs* • Egg Whites* • Smoked Ham* • Chorizo* • Swiss • American
Baby Spinach • Fresh Garlic • Vine-Ripened Tomato • Sweet Onion • Bell Pepper • Jalapeno • Wild Mushrooms

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Freshly Made Belgium Waffles • Whipped Sweet Cream Butter • Warm Maple Syrup • Fresh Berry Compote • Chocolate Chips
Blueberries • Toasted Pecans • Whipped Cream • Crumbled Oreos • Sprinkles • Oatmeal Bar • Steel Cut Oats • Fresh Vanilla Beans
Brown Sugar • Cinnamon • Honey • Golden Raisins • Dried Cranberries • Toasted Walnuts

CENTER OF THE PLATE

Slow Roasted, Garlic & Herb Prime Rib*
Honey Glazed Ham* • Roasted Turkey Breast*

FROM THE SEA

Shrimp Cocktail*
* Smoked Nova Scotia Lox & Bagels* • Capers

BREAKFAST

Classic Eggs Benedict* - Poached Egg* • Canadian Style Bacon* • Hollandaise
Eggs Benedict Florentine* - Poached Egg* • Baby Spinach • Sage Gravy • Gruyere Cheese
Fluffy Scrambled Eggs* • Hickory Smoked Bacon* • Country Sausage Links*
Spinach, Tomato, Egg White Frittata* • Roasted Potatoes

HOLIDAY SPECIALTIES

Chicken Breast Wrapped In Local Comté Cheese & Prosciutto, Tomato Sauce •
Pan-Seared Salmon, Citrus Cream Sauce •
8 Hour Braised Short Rib In Port Wine & Caramelized Fennel, Port Wine Demi Glaze
Herb Scented Fresh Garden Vegetables Pasta Primavera

ACCOMPANIMENTS

Rice Pilaf with Peas and Carrots • Butter Mashed Potatoes
Potato Gratin • Citrus-Scented Asparagus and Green Beans
Herb Oil Roasted Broccoli • Vichy Carrots

KIDS' CORNER

Boneless Honey Glazed Chicken Tenders* • Wisconsin Mac N' Cheese

SWEETS STATION

Chocolate Malt Pound Cake • Pistachio Cream Puffs • Mimosa Cupcakes • Almond Berry Teacakes
Coconut Cupcakes with Macha Buttercream • Chocolate Covered Strawberries • Chocolate Caramel Tartlets
Citrus Shortbread • Fruit Tarts • Macaroons • GF/VV Banana Doodles • GF Peach/Blueberry Crisp • GF Chocolate Mousse Cups

Please notify us of any food allergies. Food items are cooked to order or served raw.

**Consuming raw or undercooked meat, seafood or eggs may increase your risk of foodborne illness.*