



# MOTHER'S DAY BRUNCH

Sunday, May 12, 2024, 9:00 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.*