



Sunday Brunch 04/14

Your Brunch experience will start off with complimentary champagne & caramel rolls

APPETIZER

Classic Wedge Salad GF

bacon, onion, tomato, bleu cheese, and your choice of dressing

Shrimp Cocktail GF

three shrimp w/ cocktail sauce

Fresh Fruit & Yogurt Parfait

assorted berries, vanilla yogurt, and granola

Irish Truffles

savory truffle filled with corned beef, Swiss cheese and sauerkraut

BREAKFAST

Eggs Benedict

English muffin, Canadian bacon, poached egg with hollandaise and breakfast potatoes

Caprese Omelet GF

prosciutto, tomato, mozzarella, fresh basil served with breakfast potatoes and fruit

Avocado Toast

poached egg and pico de gallo served with fresh fruit

Apple Cinnamon French Toast

served with real maple syrup

ENTREES

SERVED W/ VEGETABLE & STARCH (CHEF'S CHOICE)

Elmo Sirloin GF

sliced sirloin served with roasted fingerling potatoes

Shrimp Risotto GF

served over roasted red pepper risotto

Roasted Duck GF

served with orange marmalade sauce and wild rice

Champagne Chicken

sautéed chicken breast with grapes and a light champagne sauce, served with wild rice

Butternut Squash Ravioli

made in-house with sage, brown butter and topped with parmesan-reggiano

Honey Garlic Salmon

pan seared with honey garlic glaze served with roasted fingerling potatoes

DESSERTS

each person will get one of each:

Sin of The Inn, Rhubarb Custard Bar, Tiramisu