

champagne brunch



RAW BAR

CAPE COD OYSTERS & CLAMS ON THE HALF SHELL, WHITE WINE POACHED SHRIMP,
SESAME TUNA CUCUMBER CANAPE, WINTER CITRUS MIGNONETTE, BLOODY MARY
COCKTAIL SAUCE

CHEESE & CHARCUTERIE DISPLAY, GREEK YOGURT, GRANOLA,
FRESH FRUITS & ASSORTED PASTRIES

WINTER MESCLUN SALAD

CHEDDAR, CRANBERRIES, BUTTERNUT SQUASH, RED ONION, POMEGRANATE
VINAIGRETTE

HOUSE BAKED ROLLS

WHIPPED VERMONT BUTTER

BELGIAN WAFFLE STATION

STRAWBERRIES, WHIPPED CREAM, WHITE & DARK CHOCOLATE CHIPS, LOCAL HONEY
BUTTER, POWDERED SUGAR, NH MAPLE SYRUP

CHEF ATTENDED OMELET STATION

PREPARED TO ORDER FARM EGG OMELETS, ASSORTED VEGETABLES, CHEESES AND
MEATS

SEASONED HOME FRIES

NH MAPLE PORK SAUSAGE

APPLEWOOD SMOKED BACON

DUCK TRAP FARMS SMOKED SALMON

TRADITIONAL ACCOMPANIMENTS

ATLANTIC SALMON

HARICOT VERT, CHAMPAGNE BEURRE BLANC, CHIVE GREMOLATA, BABY BEET GREENS

PENNE PASTA

ROASTED SQUASH, MUSHROOMS, BABY ARUGULA, BROWN BUTTER PARMESAN
CREAM, SAGE

CARVED TO ORDER

NORTH COUNTRY SMOKEHOUSE HAM, LOCAL HONEY MUSTARD, BOURBON APPLE BUTTER
HERB CRUSTED SLOW ROASTED SIRLOIN, HORSERADISH CREAM, RED WINE AU JUS
SAGE & SHALLOT CHICKEN BREAST, ROOT VEGETABLES, WHITE WINE AU JUS

GRAND DESSERT BUFFET

ASSORTED FINGER PASTRIES, TORTES, PIES, COOKIES, CAKE TRUFFLES, CHOCOLATE
COVERED STRAWBERRIES