

# 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

## GRAND DESSERT BUFFET

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