



# 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,  
SLICED FRUIT & ASSORTED PASTRIES

## WINTER MESCLUN SALAD

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

## HOUSE BAKED ROLLS

WHIPPED VERMONT BUTTER

## 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

## SAGE & SHALLOT CHICKEN BREAST

ROOT VEGETABLES, WHITE WINE AU JUS

## GRAND DESSERT BUFFET

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