



SUNDAY BRUNCH MENU

chef operated omelet station with all local eggs and produce

king hawaiian french toast with bliss vanilla maple syrup

strawberry honey cream crepes

lorraine style egg frittata with crispy prosciutto

tuscan eggs benedict - toasted english muffin, spinach, poached egg,
olive oil hollandaise and sundried tomatoes

applewood smoked bacon & maple sausage links

fondant "o'brien" potatoes

blended farm fresh vegetable medley

riesling poached salmon with mango papaya salpicon

jamaican jerk pork loin with ginger cranberry chutney and grilled scallion

mimosa green salad - mandarin oranges, toasted pine nuts, crumbled feta
cheese, hydroponic bibb lettuce with an orange champagne vinaigrette

traverse cherry salad - local romaine lettuce, traverse city tart cherries,
maytag blue cheese and candied walnuts with a white balsamic vinaigrette

dutch red cabbage slaw - caraway dressing, baby carrots, green onions
and red bell peppers

smoked fish platter - whitefish, salmon, mussels, trout, capers, onions,
chive cheese and hard cooked egg

sliced fruit platter - pineapple, cantaloupe, honeydew, strawberries and grapes

individual parfaits - granola, yogurts and fresh fruits

individual assorted cereals

assorted fresh muffins and danishes

assorted cakes and pies designed by our pastry chef david sicotte