



THE BISTRO

Champagne Brunch

Soup & Salad Selections

Soup Du Jour

Native Greens Salad

Seasonal Toppings, Seasonal Dressings

O.H.B.H. Salad

Grilled Zucchini, Grilled Squash, Grilled Corn, Roasted Tomatoes, Grilled Asparagus

Seasonal Chicken Salad

Cranberries, Sliced Almonds, Maple Dijon Dressing

Mozzarella & Heirloom Tomato Salad

Lemon Tarragon Vinaigrette

Beet & Pear Salad

Salt Roasted Beets, Red Wine Poached Pears, Great Hill Blue Cheese

Cobb Salad

Romaine Lettuce, Tomatoes, Cucumbers, Egg, Blue Cheese, Red Onion

Alsatian Potato Salad

Herbs, Onions, Bacon, Dijon Bacon Dressing

From Stations

Dessert Selections

Chef's Selection of Petits Gâteaux

Crêpe Selections

Basil Tomato Sausage with Peppers
Apple Compote

Raw Bar

Native Oysters, Little Neck Clams,
Jumbo Shrimp

Antipasto Selections

Prosciutto, Capicola, Salami,
Assorted Cheeses

Plated Main Course Selections

Eggs Any Style

Choice of Applewood Smoked Bacon, Country Link Sausage, Black Forest Ham, Chicken Sausage

Traditional Eggs Benedict

English Muffin, Black Forest Ham, Hollandaise

Sweet Potato Pancakes

Pecan Sweet Sauce, Banana, Whipped Cream

Brunswick Lamb Stew

White Bean, Fire Roasted Tomato and Crispy Corn

Winter Hash

Potato, Parsnips, Pearl Onion, Carrot, Fried Leeks, Sauce Choron

Bistro Brunch Burger

Grass Fed Beef, Local Sausage, Gruyere. Bacon Onion Jam, Chipotle Aioli, Farmers Egg, French Toast Brioche Bun

Winter Pork Roast

Cognac Cranberry Sauce, Brussels Sprouts, Pancetta, Polenta

\$62 per guest, \$25 per child ages four to twelve. Guests three years of age and under are complimentary.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.