



THE BISTRO

Sunday, February 3, 2019

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

Apple Raisin Compote

Bacon Spinach

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

Pineapple French Toast

Mascarpone Cheese, Pineapple-Brandy Compote

Winter Vegetable Hash

Creamer Potato, Carrot, Brussels Sprouts, Cauliflower, Kohlrabi, Yellow Onion, Espelette Hollandaise

Lobster Mac & Cheese

Orecchiette Pasta, Pancetta, Gruyere Cheese Sauce, Breadcrumbs, Truffle Oil

Margarita Flatbread

Garlic Oil, Oven Roasted Tomato, Fresh Mozzarella, Basil

Bistro Burger

Grass-Fed Beef, Sweet and Spicy Sausage, Bacon-Onion Jam,

Chipotle Aioli, French Toast Brioche Bun

\$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.

OCEAN HOUSE

WATCH HILL, RHODE ISLAND