



THE BISTRO

Sunday, January 3rd, 2021

Champagne Brunch

To Share

Freshly Baked Breakfast Pastries

Butter and Homemade Preserves

Seasonal Fruit Plate

Sliced Fruits and Berries

Cheese and Charcuterie

Local Selection of Cheese and Charcuterie

Local Shellfish Platter

Local Oysters & Clams, Chilled Shrimp, Cocktail Sauce, Mignonette

First Course Selections

Please Select One

O.H.B.H. Salad

Grilled Zucchini, Grilled Squash, Grilled Corn, Roasted Tomato, Grilled Asparagus

Farro Salad

Bibb Lettuce, Roasted Yam, Cranberry, Pumpkin Seed

Penne Pasta & Prosciutto Salad

Roasted Red Pepper, Goat Cheese, Sherry Vinaigrette

Fennel and Apple Soup

Sour Cream, Chorizo

Swiss Bircher Muesli

Cold Oats, Apples, Berries, Almond

Main Course Selections

Please Select One

Eggs Any Style

Choice of: Applewood Smoked Bacon, Country Link Maple Sausage, Black Forest Ham, Chicken-Apple Sausage

Traditional Eggs Benedict

Black Forest Ham, Toasted English Muffin, Hollandaise Sauce

Lobster Benedict - \$20 Supplement

Smoked Pork BBQ Sandwich

Grilled Onion, Pickles, Jalapeno, Brioche Bun

Cauliflower Gratin

Poached Egg, Cheddar, Wilted Greens, Dijon

Winter Vegetables & Eggs

Leek, Brussels Sprouts, Squash, Mushroom, Potato, Poached Egg, Hollandaise

Prime Rib Hash

Potato, Onion, Pepper, Greens, Sunny Side Egg, Salsa

Cinnamon Roll Pancakes

Cream Cheese Icing, Brown Sugar Streusel

Dessert

Assorted Chefs Selection of Small Desserts

\$68 per guest, Separate Children's Menu

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

OCEAN HOUSE

WATCH HILL, RHODE ISLAND