

EASTER BRUNCH

Freshly Baked Danish, Croissants, Muffins and Coffee Cakes

Assorted Gluten-Friendly Cereals and House-Made Honey-Nut Granolas

Assorted Fresh Fruit, Berries, and Vanilla Greek Yogurt

Steel Cut Oatmeal

gluten-friendly oats, brown sugar, honey, sweet cream

Seasonal Fruit Tarts

Smoked Salmon Platter

Heirloom Tomato and Fresh Mozzarella Caprese Salad

Roasted Brussels Sprouts with Pecans and Dried Cherries Salad

Smoked Whitefish Dip-House Made Same Lahvosh Crackers

Chef's Seasonal Frittatas

Chef's Selection

Assorted Charcuterie and Wisconsin Cheeses

Raw Bar

*Chef's Selected Oysters on The Half Shell,
Shrimp Cocktail, Steamed Mussels*

Prime Rib Carving Station

horseradish crème fraîche, natural jus, whole grain mustard

Maple-Cider Glazed Hickory Smoked Ham

Baked Truffle Mac & Cheese

Chef Attended Omelet Station

Soft Scrambled Eggs

sweet cream butter, herbs

Cinnamon Brioche French Toast

*locally produced pure maple syrup,
seasonal fruit compote, vanilla whipped cream*

Cherrywood-Smoked Bacon and Chicken Sausage

Cheesy Baked Hash Browns with Local Gouda Cheese

Roasted Fingerling Potatoes

sautéed peppers and onions

