

The Bistro & Wine Bar

EASTER SUNDAY JAZZ BRUNCH BUFFET 2024

Featuring The José Allende Trio

SUNDAY, MARCH 31ST
SEATING FROM 11:15AM TO 3:15PM

\$75 PER PERSON PLUS TAX & GRATUITY | \$35 PER CHILD AGES 6-12 PLUS TAX & GRATUITY

DISPLAYS

ASSORTED BREAKFAST PASTRIES, MUFFINS, CROISSANTS

JUMBO SHRIMP COCKTAIL *with Cocktail Sauce*

ARTISANAL CHEESE AND FRUIT PLATTER

DEVEILED EGGS

ASSORTED MINI-QUICHES

SCRAMBLED EGGS & APPLE SAUSAGE

BRIOCHE FRENCH TOAST *with Vermont Maple Syrup & Raspberry Butter*

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER *served with Oyster Crackers*

KALE SALAD *with Meyer Lemon Vinaigrette, Quinoa, Diced Avocado,
Pomegranate, Chopped Pecans, Crumbled Goat Cheese*

MAINS & CARVING STATION

SALMON EN CROÛTE *with Sautéed Spinach & Lemon Beurre Blanc*

MUSHROOM & BRIE GNOCCHI *with Portabella Mushrooms, Caramelized Onions, Toasted Walnuts*

NORTH COUNTRY HOUSE HONEY-GLAZED HAM *with Pineapple Chutney*

CARVED ROAST PRIME RIB OF BEEF *with Mushroom Sauce & Horseradish Cream*

SIDES

WHIPPED ROBUCHON POTATOES

SAUTÉED BROCCOLINI *with Confit Garlic & Lemon*

DESSERT BUFFET

ARTISANAL PASTRIES, PETIT FOURS, TARTS, COOKIES & CAKES



*Reservations are required.
Price includes coffee and juice.*

Chef de Cuisine Jake Silins

Please inform your server of dietary needs, restrictions, or allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of food-borne illness.

Groups of 7 or more people will be charged an 18% automatic gratuity.