SUNDAY BRUNCH BUFFET MENU

featuring harpist & singer Darcy Bell-Myers

ADULT $45 | CHILDREN (3 TO 11) $15

Harvest Table

YOGURT PARFAIT GFF fresh berries, oat topping
FRESH FRUIT GFF cantaloupe, honeydew, pineapple, strawberries, grapes
BREAKFAST PASTRIES freshly baked mini muffins, mini cinnamon rolls, fruit filled pastries
SHRIMP COCKTAIL GFF tangy cocktail sauce, lemon
TRIA HOUSE SALAD GFF mixed greens, radish, fennel, onion, cucumber, tomatoes, herb vinaigrette
POTATO SALAD GFF potatoes, bacon, hard-boiled eggs, dijon, celery, red onion

Made to Order from the Kitchen

FRIED EGGS* GFF any style | **TOAST** sourdough, multi-grain
TRADITIONAL EGGS BENEDICT* pit ham, toasted english muffin, poached eggs, hollandaise
MINI OMELETTES GFF choice of ham, bacon, sausage, mushroom, onion, bell pepper, swiss, cheddar, goat cheese

Hot Table

CRÈME BRÛLÉE FRENCH TOAST crème brûlée batter, brioche bread, maple syrup
SCRAMBLED EGGS GFF cream cheese, chives
STRAWBERRY BLINTZ orange and vanilla-scented cream cheese filled crepes, topped with strawberry gastrique
BREAKFAST MEATS GFF applewood smoked bacon, country sausage links
PARMESAN LEEK POTATOES GFF creamy hashbrown bake
PESTO PRIMAVERA cavatappi, cream, spinach, parmesan, vegetable medley
CHICKEN FRANÇAISE parsley-caper lemon sauce, roasted brussels sprouts
SALMON* GFF dill cream sauce, haricot verts
BEEF BOURGUIGNON GFF sautéed carrots, crispy onions, demi-glace, garlic mashed potatoes

Dessert Table

ASSORTED DESSERT DISPLAY assorted mini desserts

Beverages

Choice of bottomless coffee, tea and soft drinks or one serving of juice, hot chocolate, bellini, mimosa or champagne included.

JUICE orange, grapefruit, apple or cranberry 5
ESPRESSO 5 – **LATTE OR CAPPUCCINO** 6 – **HOT CHOCOLATE** 6
CHAMPAGNE brut glass 7 | bottomless 10
BELLINI peach purée, prosecco glass 7 | bottomless 10
MIMOSA orange or cranberry glass 7 | bottomless 10
BLOODY MARY tightline vodka, house-made bloody mary mix 8
FRENCH 75 gin, lemon juice, simple syrup, champagne 11
ST. GERMAIN SPRITZ elderflower liqueur, sparkling wine, soda 11
ESPRESSO MARTINI absolut vanilia, house irish cream, mr black, espresso 12

GFF – denotes gluten free friendly: menu items that can be made gluten free upon request.

Tax & Gratuity not included. A 20% service charge will be added to parties of 8 or more.

***Consumer advisory: item is served raw, undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, shellfish, seafood, or eggs may increase your risk of foodborne illness.**