

# **BRUNCH BUFFET**

## ***ENTREES***

*Three Cheese Scrambled Eggs*

*Roasted Vegetable Quiche*

*Eggs Benedict*

*Eggs Chesapeake*

*Almond and Oat Crusted French Toast, Banana Bailey's Compote*

*Berry Polenta Waffles, Strawberry Yuzu Compote, Candied Walnuts*

*Pan Roasted Halibut, Corn-Lemongrass Nectar, Citrus Gremolata*

*Citrus Cured Hot Smoked Salmon*

*Lemongrass Marinated Airline Chicken Breast, Soy-Truffle Brown Butter*

*Grilled Sweet Soy Marinated Flat Iron Steak, Crisped Onions*

*Grilled Lamb Chops, Mint-Yuzu Pesto*

## ***SIDES***

*Grilled Asparagus and Prosciutto, Balsamic Brown Butter*

*Marinated Grilled Vegetables*

*Sweet Potato and Roasted Corn Hash*

*Cheddar Potato Gratin*

*Applewood Smoked Bacon*

*Chicken Apple Sausage*

## ***SALADS***

*Organic Greens, Yuzu Vinaigrette*

*Hearts of Romaine, Caesar Dressing, Sourdough Croutons, Shaved Parmesan*

*Grilled Calamari, Baby Spinach, Sieved Eggs, Toy Box Tomato, Ground Peanuts,  
Hot Bacon Sambal*

*\* Menu subject to change based on seasonal availability \**