

# BRUNCH

## MARKET FRESH SALAD STATION

Roasted Butternut Squash  
with Dried Mission Figs & Balsamic

Mixed Baby Greens with Assorted Toppings  
and House-Made Vinaigrettes

Heirloom Tomatoes  
with Pickled Red Onions & Watercress

Roasted Italian Eggplant  
with Basil & Sundried Tomatoes

## SOUPS

Cream of Mushroom  
Pumpkin

Soba Noodles  
with Edamame & Ginger Vinaigrette

## CHEESE & CHARCUTERIE

Selection of Local Hudson Valley & Artisan Cheese  
Cured Meats, House Pate

with Freshly Baked Breads & Crostini  
Housemade Jam, Local Honey & Spiced Nuts

## CHILLED SEAFOOD

Shrimp Cocktail

Smoked Salmon

Scallop Ceviche  
with Jicama, Tomato & Frisée

## ACTION STATIONS

### PHO NOODLE SOUP

Traditional Vietnamese Beef Soup  
with Rice Noodles, Sliced Beef,  
Bean Sprouts, Fresh Mint & Chilis

### HIBACHI FRIED RICE

Short Grain Japanese Rice  
with Fried Egg, Char Siu Pork, Shrimp,  
Ginger, Garlic & Scallions

### PASTA

Wild Mushroom Ravioli  
with Asiago Cream & Fresh Sage

### LETTUCE WRAPS

with Ground Chicken, Mushrooms,  
Water Chestnuts & Hoisin Sauce  
in Bibb Lettuce

### OMELETTE & EGGS

Fresh Eggs Prepared to Order  
with Choice of Toppings & Cheese

### CARVING STATION

Herb Roasted New York Strip (GF)  
Served with Chimichurri, Bacon Jam, Horseradish Cream & House Steak Sauce  
with Freshly Baked Rolls and Whipped Local Butter

## SPECIALTY ENTREES & BREAKFAST CLASSICS

Seared Chicken Breast with Apple Cider Jus & Pickled Red Onions

Scrambled Eggs

Roasted Marble Potatoes with Confit Garlic & Rosemary

Cioppino with Mussels, Clams & Scallops

Tri Colored Cauliflower Gratin

Bacon | Breakfast Potatoes | Sausage



## ARTISAN DESSERTS

Chocolate Specialties, Seasonal Fruit Tarts, Petit Fours, Tortes, & Pastries  
Dessert Action Station

Saturday