

## 2017 Plated Brunch Menu

**Included:** Bakery fresh mini-pastries with southern preserves and breakfast fingerling potatoes

**Price from \$19.95 to \$24.95 per person based on selection**

- ◆ **Millcreek Eggs Benedict\***  
Wisconsin apple smoked sausage,  
tomato, hollandaise sauce
- ◆ **Grilled Vegetables Frittata**  
Eggs soufflé, glove spinach, prosciutto,  
buttermilk leeks
- ◆ **Utah Red Trout\***  
Haricot vert, heirloom tomato sauce,  
cilantro chili oil
- ◆ **Atlantic Filet of Salmon\***  
Roasted garlic kale, dill beurre blanc
- ◆ **Grilled New York Steak & Egg\***  
Poached egg, sautéed mushrooms,  
sherry pan sauce
- ◆ **Apple Butter French Toast**  
Exotic fruit compote, Vermont maple  
syrup, vanilla whipped cream
- ◆ **Eggs Benedict Florentine\*(Vegetarian)**  
Twin poached eggs, tomatoes, spinach,  
Smoked chipotle

**\*GLUTEN-FREE, LACTOSE-FREE, VEGAN, DIETARY  
REQUESTS ARE WELCOME**

