

élevé

Labor Day Brunch Buffet

\$48

FROID

BISTRO BREAKFAST PASTRIES

croissant, danish, scones, bourbon & honey butter

WATERMELON & BLUEBERRY SALAD

basil & white balsamic syrup

HICKORY SMOKED SALMON

capers, bagel chips, heirloom tomatoes, black pepper crema, green onion

CHARCUTERIE

spec, hot coppa, Rosetta de Lyon salami, liver mousse, accoutrement

CHEESE

Roquefort, Tomme de Savoie, chevre, agour, accoutrement

SALAD NICOISE

hericot vert, fingerling, boiled egg, olives, white anchovy, tuna conserva

CHAUD

FRIED CHICKEN AND WAFFLES

pure maple syrup

"RECIPTS" FRENCH TOAST

Mrs. James Mitchell Stelling's original recipe, berry preserves

CORNED BEEF HASH

sweet peppers, onions, caramelized potatoes, IPA, poached egg

SHRIMP ETOUFEE

tomato, dirty rice, green onion, celery seed

SHELLFISH CHOWDER

shrimp, crab, clams, onions, smoked bacon

LABOR DAY RIBS

charred tomato, molasses, and brown sugar

QUICHE LORRAINE

gruyere cheese, smoked bacon & caramelized onion tartlet

CHEF-CARVED BERKSHIRE PORK LOIN

macaroni and cheese casserole

FINALE

ASSORTED DESSERTS PREPARED BY OUR PASTRY TEAM

MACAROONS

HOLIDAY CUPCAKES

TARTLETS

TRUFFLES

COUNTRY STRAWBERRY SHORT CAKE

EXECUTIVE CHEF RYLEY MCGILLIS

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.