

Brunch

APPETIZERS

House-Made Granola Parfait, Yogurt, Fresh Berries

Seasonal Fresh Market Fruit Plate, Pink Grapefruit Granita

Michigan Sweet Corn Soup, Chive Oil, Crisp Parsley

Breakfast Pastry Basket with Muffins, Croissants and Coffee Cake

Whole Leaf Caesar Salad with Tomato Relish, Garlic Croutons and White Anchovies

Chopped Vegetable Salad with Pine Nuts, Olive Croutons and Feta Cheese

Smoked Salmon Plate with Cucumbers, Tomatoes, Cream Cheese and a Toasted Bagel

Sauteed Maine Crab Cakes with Marinated Tomatoes and Basil Pesto Aioli

PIZZA

Sweet Fennel Sausage, Roasted Peppers, Smoked Ricotta, Wild Oregano

"Margherita" , San Marzano Tomato Sauce, Buffalo Mozzarella, Fresh Basil

Wild & Domestic Mushrooms, Leeks, Fresh Thyme, Goat Cheese

Pepperoni, Kalamata Olives, Slow Roasted Tomatoes, Mozzarella

ENTREES

Buttermilk Pancakes, Caramelized Apples, Vermont Maple Butter

French Style Omelet, Smoked Ham, Cipollini Onions, Gruyere Cheese

Cinnamon Brioche French Toast, Caramelized Bananas, Candied Pecans

*Grilled Prime Hamburger, Smoked Onion Marmalade, White Cheddar, French Fries

Prime Rib Panini, House Made Steak Sauce, French Fries, Horseradish Aioli

Chinois Chicken Salad, Wontons, Cashews, Sesame-Mustard Dressing

Fresh Angel Hair Pasta, Wild Field Mushrooms, White Truffle Oil

Ricotta Gnocchi, Italian Sausage Bolognese, Basil, Shaved Parmesan

*Almond Crusted Salmon, Horseradish Potato Puree, Red Wine Reduction

Pan Roasted Organic Chicken, Garlic Potato Puree, Honey Glazed Carrots

Executive Chef Marc Djozlija

* Items may contain raw or undercooked ingredients

Consuming raw or undercooked meat, poultry, shellfish or eggs may increase your risk of food borne illness