

The Bistro & Wine Bar

EASTER SUNDAY JAZZ BRUNCH BUFFET 2025

featuring The José Allende Trio

SUNDAY, APRIL 20TH
SEATING FROM 11:15AM TO 3:15PM

\$85 per person plus tax & gratuity | \$45 per child ages 6-12 plus tax & gratuity

D I S P L A Y S

ASSORTED BREAKFAST PASTRIES, MUFFINS, CROISSANTS

JUMBO SHRIMP COCKTAIL *with Cocktail Sauce*

ARTISANAL CHEESE AND FRUIT PLATTER

DEVEILED EGGS

ASSORTED MINI-QUICHES

SCRAMBLED EGGS & APPLE SAUSAGE

BRIOCHE FRENCH TOAST *with Vermont Maple Syrup & Raspberry Butter*

S O U P S & S A L A D S

BROCCOLI CHEDDAR SOUP *with "Jasper Hill" Clothbound Cheddar*

STRAWBERRY SPRING SALAD *with Arugula, Spinach, Heirloom Beets,
Toasted Walnuts, Crumbled Goat Cheese, Fig Balsamic Vinaigrette*

M A I N S & C A R V I N G S T A T I O N S

BAKED SALMON *with Sweet Corn Risotto & Lemon Beurre Blanc*

TORTELLINI PASTA SALAD *with Sun-Dried Tomato, Basil Pesto & Parmesan Cheese*

NORTH COUNTRY HOUSE HONEY-GLAZED HAM *with Pineapple Chutney*

CARVED ROAST PRIME RIB OF BEEF *with Mushroom Sauce & Horseradish Cream*

S I D E S

WHIPPED ROBUCHON POTATOES *with Grand Reserve Grass-Fed Butter*

GREEN PEA FRICASSÉE *with Asparagus, Zucchini & Dill Crème Fraîche*

D E S S E R T B U F F E T

ARTISANAL PASTRIES, PETIT FOURS, TARTS, COOKIES & CAKES



Reservations are required. Price includes coffee and juice.

Chef de Cuisine Jake Silins

Please inform your server of dietary needs, restrictions, or allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of food-borne illness.

Groups of 7 or more people will be charged an 18% automatic gratuity.