

New Year's Day Brunch
January 1, 2019 10:00 am - 1:00 pm

Entrees

Chorizo Sausage Gravy and Biscuits
Herb Roasted Porchetta with Roasted Garlic & Herbed Au Jus
Lucky Corned Beef & Cabbage
White Wine & Chili Broth Poached Cod with Capers, Artichokes, Fennel & Garlic
Green Bean Casserole with Crunchy Fried Onion Strings
Sweet Potato Mash with Orange & Vanilla Bean Candied Pecans with Italian Meringue

Sauté Station

Cage Free Organic Eggs and Omelets Made-To-Order
Pancakes, French Toast

Gourmet Cold Bar

Prairie Farms Yogurts, Nourishing Toppings, Fresh Seasonal Fruits
Smoked Salmon and Bagel Display, Assorted Breakfast Breads and Muffins
Local Cheese Display,
Potato & Collard Green Salad with Cornichons & Sambal
Cumin Dusted Beets with Strawberries, Spinach & Feta Cheese

Locally Made Desserts

16 Flavors of Locally Produced Gelato
Cookies, Brownies, Tarts

Adults \$25
Children 7-12 \$17, 6 Yrs. and Under Free

Reservations recommended on [OpenTable.com](https://www.opentable.com)
Or by calling 317-624-8222