



Sunday Brunch

JANUARY 2012

— Buffet Station —

Smoked Salmon Display

Fresh Fruit

Traditional Caesar Salad

Soup du Jour

Brie en Croute

Bread Pudding

— Entrées —

Grilled Filet Mignon

maple bourbon butter sauce, smoked cranberries,
oyster mushrooms, smashed new potatoes

Blackberry Belgian Waffles

cassis whipped cream,
berry butter, side of applewood bacon

Seared Marlin

mojito beurre blanc, aspiration, colossal crab and wilted cress

Goat Cheese, Prosciutto and Asparagus Omelette

micro green salad, side of applewood smoked bacon

Salad of Lolla Rosa

chilled truffle roasted mushrooms, truffle honey vinaigrette, truffle caviar,
seared scallops, pistachios & heirloom tomatoes

— Dessert Buffet —

Classic Crème Caramel,

Assorted Gateaux and Tortes,

Mini Crème Brûlées,

Select French Petite Pastries

and Macarons from

the Hotel du Pont Bake Shop

– Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness –