

MOTHER'S DAY BRUNCH

PASTRIES

Freshly Baked Pastries, Cakes, and Breads *veg*

COLD TABLE

Sliced Fresh Fruit Platter *gf, df, nf, veg, vegan*

Wisconsin Artisan Cheese Display *gf, veg*

Dried fruits | nuts

Charcuterie Board *gf, df, nf*

Pickled vegetables | assorted mustards

House-Smoked Salmon and Whitefish *gf, df, nf*

Shrimp Cocktail Bar

Horseradish cocktail sauce | lemon wedges

Arugula Salad *gf, nf, veg*

Cherry tomatoes | fresh mozzarella | balsamic vinaigrette

Blue Cheese and Bacon Salad *gf, nf*

Baby kale | cherry tomatoes | buttermilk herb dressing

Cavatappi Primavera Salad *df, veg*

English peas | red peppers | almonds | mint | lemon aioli

Barbeque Pulled Pork Crostini *df, nf*

Crab Salad and Avocado Toast *df, nf*

ENTRÉES AND SIDES

Grilled Salmon *gf, nf*

Roasted asparagus | marble potatoes | mustard-dill sauce

Biscuits, Brats, and Beer Cheese Gravy *nf*

Buttermilk biscuits | Miesfeld's brat sausage | applewood Cheddar and ale sauce

Maple-Glazed Roast Pork Loin *gf*

Brussels sprouts | dried cranberries | pecans

Classic Eggs Benedict *nf*

English muffin | local smoked pork loin | hollandaise sauce

Cheesy Baked Hash Brown Potatoes *gf, nf, veg*

Cherrywood-Smoked Bacon and Sausage Links *df, gf, nf*

Roast Fingerling Potatoes, Onions, and Peppers *df, nf, veg, vegan*

CHEF'S STATIONS

Garlic and Rosemary-Roasted Prime Rib of Beef *gf, nf*

Horseradish-chive cream

French Toast Bread Pudding *nf, veg*

Seasonal fruit compote | Drewry Farms maple syrup | whipped cream

Chef's Eggs and Omelets *gf, nf, veg*

Wild mushrooms | tomato | bell peppers | onions | spinach | bacon | ham | sausage | Wisconsin Artisan cheese

DESSERT

Hazelnut Mocha Financier | S'mores Tart | Strawberry Rhubarb Tart

Coconut Lime Cheesecake | Earl Grey Macaron | Decorated Sugar Cookies

gf=gluten-free | df=dairy-free | nf=nut-free | veg=vegetarian

