

MOTHER'S DAY BRUNCH

Freshly Baked Danish, Croissants, Muffins, Coffee Cakes

Assorted Gluten-Friendly Cereal, House-Made Honey-Nut Granolas

Assorted Fresh Fruit, Vanilla Greek Yogurt

Steel-Cut Oatmeal

Gluten-Friendly Oats, Brown Sugar, Honey, Sweet Cream

Seasonal Fruit Tarts

Smoked Salmon Platter

Heirloom Tomato and Fresh Mozzarella Caprese Salad

Roasted Brussels Sprouts with Pecans and Dried Cherries Salad

Smoked Whitefish Dip, House-Made Sesame Lahvosh Crackers

Seasonal Frittatas

Assorted Charcuterie and Wisconsin Cheeses

Raw Bar

Oysters on the Half Shell,
Shrimp Cocktail, Steamed Mussels

Prime Rib Carving Station

Horseradish Crème Fraîche, Natural Jus, Whole-Grain Mustard

Maple-Cider-Glazed Hickory-Smoked Ham

Baked Truffle Mac and Cheese

Chef-Attended Omelet Station

Soft Scrambled Eggs

Sweet Cream Butter, Herbs

Cinnamon Brioche French Toast

Locally Produced Pure Maple Syrup, Seasonal Fruit Compote,
Vanilla Whipped Cream

Cherrywood-Smoked Bacon and Sausage

Cheesy Baked Hash Browns with Local Gouda Cheese

Roasted Fingerling Potatoes

Sautéed Peppers, Onions



THE
WISCONSIN
ROOM