

Sunday City Brunch Sample Menu

Haymarket Artisan Meats and Seasonal Produce

Stuffed farm eggs with pepper bacon and chive
Medjool dates, farmers cheese and toasted walnuts
New England farmstead cheese and cranberry pie
Grilled asparagus, grainy mustard and dill vinaigrette
Citrus roasted beets, South Coast goat cheese and pistachio
Garden bean, organic tomato, red onion and basil salad
Wildflower honey roasted heirloom carrots, golden raisins and sunflower seeds
Misty Knoll chicken, grilled mixed onions, roasted garlic aioli and tarragon salad
Thyme roasted pork loin with ginger peach chutney
Allspice crusted duck breast, cider syrup and roasted Lady apples
Summer greens and strawberry salad
Narragansett feta, pine nuts and balsamic vinaigrette
House pickled vegetables

Farmstead Cheeses, Artisan Breads and Fruits

Seasonal Fruits
Cabot Aged Cheddar - Cabot, VT
Boggy Meadow Swiss - Walpole, NH
Great Hill Blue – Marion, MA

Apple Butter
Mixed Grapes
Raisins on the Vine
Spiced Candied Pecans
Honeycomb
Artisan Bread Display
Virgin Olive Oil

Café Fleuri Breakfast Specialties

Honey yogurt, seeded granola, nuts, dried fruits and berry parfaits
Diced seasonal melons, pineapple and grapes
Strawberries and mixed berries
Bagels and flavored cream cheeses
Assorted mini muffins
Croissants and Danish pastries
Honey, strawberry and banana smoothie
Glazed cinnamon sweet roll

East Coast Catches

Raw Bar – Duxbury oysters, chilled poached Gulf shrimp, Atlantic crab claws, Maine mussels, lemons,
spicy cocktail sauce, remoulade and creamy horseradish

House smoked maple cured Atlantic salmon with
scallion crème fraîche, capers and sesame lavash

New England seafood salad with lobster, Cape scallops, Maine shrimp and Jonah crab

Shrimp and vegetable dumplings, scallions and yuzu ponzu dip

Grilled Point Judith calamari, piquillo peppers, celery leaf and olive salad

Ahi tuna with watermelon, organic tomato, mizuna, ginger vinaigrette and sesame togarashi

New England clam chowder

Sushi Bar

Assorted Nigiri and Maki hand rolled to order by an authentic Sushi Chef

Antipasto Bar

Carpaccio of beef sirloin, truffle aioli, shaved parmesan and arugula

Mozzarella bocconcini and organic tomatoes, virgin olive oil and basil sprouts

Roasted cauliflower, toasted walnut, parsley and citrus gremolata

Roasted sweet pepper, fennel and red onion agrodolce

New England artisanal salumi misto with apricot mostarda

Locally foraged and exotic mushrooms, farro and artichoke salad

Giardiniera and olive misto

Seasonal Pasta Creations

Composed Pastas Prepared to Order

Cheese tortellini, asparagus, mixed mushroom, prosciutto and parmesan cream

Cavatappi, northeast lobster, basil butter, organic tomatoes, fennel and Calabrian chili

Potato gnocchi, bolognese and Wolf Meadow Farm ricotta

Virgin olive oil, truffle oil and parmesan, garlic stick

Carvery

BBQ dry rubbed prime rib of beef - horseradish cream

Pastry wrapped salmon, cape scallop and spinach with lobster sherry cream

Jamon serrano with Madeira figs

Taste of New England

Sautéed chicken breast filet, foraged mushrooms, melted shallots and thyme

Gloucester baked haddock, Jonah crab crust and creamy local corn

Baked lobster macaroni and cheese with buttery cracker crust

Marble potatoes, scallion and dill butter

Late summer vegetable and black olive ratatouille

Breakfast Hot

Eggs benedict -Stone & Skillet English muffins, Canadian bacon and chive hollandaise

Sugar dusted farmers cheese blintzes, strawberries and wildflower honey

Cinnamon brioche French toast, warm Vermont maple syrup

Hickory bacon, sugar cure ham and country sausage

Home style bliss potatoes with Vidalia onions and chives

Omelets and Waffles to Order

Eggs, Egg Beaters, Egg Whites

Exotic mushrooms, country ham, chopped bacon, peppers, spinach, onions, tomato, cheddar, Swiss, feta, lobster

Crisp Belgium Waffles Cooked to Order

Topped with

Maple syrup, Chantilly cream, blueberry compote, raspberry sauce, shaved chocolate, caramelized bananas, toasted almonds or whipped honey butter

Kid's

Mini beef hot dogs and rolls, mustard, relish, ketchup

Country fried chicken nuggets with BBQ sauce

Macaroni and cheese bite

Cheese and pepperoni pizza

Additional Stations

Kane's Donut Wall

Crepe Station

Chocolate Fountain

Ice Creams

Pastry Selections