

# Easter Brunch

## On The Table

*Assorted Breakfast Pastries:  
Popovers, Banana Bread, & Croissants*

### First Course

***Smoked Duck Trap River Salmon***

*with capers, red onion, & toast points*

***Parfait of fresh berries & vanilla yogurt***

*with local granola*

***Crepe of Fresh Strawberries & Mascarpone Cheese***

*balsamic maple drizzle*

***Warm Asparagus & Prosciutto***

*wrapped in crispy puff pastry*

### Desserts

***Warm Apple Crisp***

*drizzled with caramel sauce  
topped with a scoop of vanilla ice cream*

***Raspberry Lemon Cake***

*chambord sauce*

***Dark Chocolate Fondue***

*fresh fruit and pound cake for dipping*

***Kenny's Famous Cheesecake***

*with your choice of strawberry or caramel sauce*

### Main Course

***Lobster Eggs Benedict***

*butter poached knuckle & claw meat on toasted english muffins,  
topped with 2 poached eggs & traditional Hollandaise sauce;  
choice of bacon or sausage*

***Adair Steak & Eggs***

*grilled angus tenderloin medallions, paired with 2 eggs cooked  
your way; with herb hash browns*

***Raspberry Stuffed French Toast***

*chocolate hazelnut filling with fresh raspberries between thick  
slices of challah; choice of bacon or sausage*

***Granite State Chicken***

*breaded boneless chicken breast, maple cranberry jus, herb  
basmati rice*

***Baked Stuffed Coho Salmon Files***

*topped with lobster & shrimp stuffing  
& white wine butter sauce*

***Avocado Toast with Eggs***

*thick cut house-made bread, ripe avocado, shaved radishes &  
micro greens  
two eggs cooked your way with your choice of bacon or sausage*

### Drink Specials

**Mixed Berry Sparkling Wine Sangria \$14**

**Candied Bacon Bloody Mary \$15**

***\$49 Per Brunch + Tax & Gratuity***

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