

# Champagne Brunch at the Lafayette

Please begin your brunch experience with a visit to our appetizer buffet and choose from an array of starters and salads. We are pleased to feature a variety of weekly changing seasonal and local specialties. Complement your selections with a delicious brunch beverage, such as the ever-elegant Taittinger Brut Champagne, a classic Bloody Mary or a Strawberry Orange Mimosa.

Continue by choosing your entrée and relax while our culinary team freshly prepares your selection to order.

Conclude with offerings from our Pastry Chef's scrumptious dessert display and freshly brewed coffee or Mighty Leaf Tea.

Brunch is served from 11.30 am until 2.00 pm  
\$75.00 per person plus tax and gratuity  
\$35.00 per child 12 years of age and younger plus tax and gratuity

# Plated Entrée

## **Poached Eggs Benedict**

*Canadian Bacon or Scottish  
Smoked Salmon*

## **Cornflake Crusted Cranberry Focaccia French Toast**

*Warm Pear Compote and  
Caramel Sauce*

## **Poached Eggs and Asparagus**

*Puff Pastry Pillow, Baby Spinach  
and Hollandaise*

## **House Made, Slow Braised Corned Beef Hash**

*With Poached Eggs and  
Provencal Tomato*

## **Buttermilk Pancakes**

*Choice of Blueberry, Pecan or  
Plain with Fresh Berries, Whipped  
Cream and Warm Maple Syrup*

## **Belgian or Buttermilk Whole Wheat Waffle**

*Natural Yogurt and  
Blueberry Sauce*

## **Roasted Sea Bass**

*Roasted Red Pepper Whipped  
Potatoes, Olive Tapenade and  
Lemon Cream*

## **Broiled Maryland Style Crab Cakes**

*Israeli Cous Cous, Seasonal  
Vegetables and Baby Arugula*

## **Seafood Fettuccine**

*Seafood and Shellfish Medley,  
Baby Spinach Leaves,  
Light Saffron Cream*

## **Pepper Steak of Beef Tenderloin**

*Crispy Potato Sticks, French Beans  
and Cognac Sauce*

## **Grilled Veal Scaloppini**

*Wild Mushroom Ravioli,  
Pennsylvania White Mushrooms,  
Garlic and Basil Sauce*

## **Chicken Paillard**

*Buttered Carrots and Zucchini,  
Lemon Capers Sauce*

## **Fresh Virginia Three Egg Omelet**

*With Your Choice of Shiitake or White Mushrooms, Tomatoes, Bell Peppers,  
Cheddar or Swiss Cheese, Smoked Salmon,  
Ham and Asparagus*

"Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions." For the overall comfort and enjoyment of our guests, we ask that all cellular devices be turned to silent mode.