

The Hay-Adams

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, an Italian Bellini, 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 Harney and Sons tea.

Brunch is served from 11.30 am until 2.00 pm

\$65.00 per person plus tax and gratuity

\$30.00 per child 12 years of age and younger plus tax and gratuity

Plated Entrées

Poached Eggs Benedict

*Canadian Bacon or Atlantic Smoked Salmon
Served with Hollandaise Sauce and Asparagus Spears*

Fresh Virginia Three Egg Omelet

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

Chorizo and Bell Pepper Frittata

Baby Spinach Leaves, Potatoes and Tomato Salsa

Country Style Corned Beef Hash

With Poached Eggs and Provençal Tomato

Buttermilk Pancakes or Belgian Waffle

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

Cornflake Crusted Brioche French Toast

Warm Pear Compote and Caramel Sauce

Plated Entrées

Jumbo Lump Crab Cakes

*Fingerling Parsley Potatoes, Green Onions
Roasted Red Bell Pepper Coulis*

Sautéed Cajun Shrimp and Scallops

"Al Dente" Penne Pasta and Creole Cream Sauce

Grilled Ahi Tuna Steak

*Rustic Farro Grain and Vegetable Ragout
Jerez Sherry Sauce*

Grilled Deep Water Hawaiian Sea Bass Fillet

Saffron Couscous, Tomato, Cucumber and Olive Salad

Grilled Veal Scaloppini

Lemon Risotto, Sautéed Spinach Leaves and Wild Mushrooms

Roasted Natural Chicken Breast with Rosemary

Chateaux Potatoes, Chardonnay Butter Sauce

Grilled Meyer Ranch All Natural Beef Strip Steak

Baby Vegetable Medley, Madeira Sauce

Grand-Marnier or Chocolate Soufflé

Light Sherry Sabayon

\$7