

# 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  
\$65.00 per person plus tax and gratuity  
\$35.00 per child 12 years of age and younger plus tax and gratuity

## *P*lated Entrées

### **P**oached Eggs Benedict

*Canadian Bacon or Scottish Smoked Salmon*

### **F**resh Virginia Three Egg Omelet

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

### **M**aine Lobster and Cognac Gratin

*Topped with Poached Eggs*

### **H**ouse Made, Slow Braised Corned Beef Hash

*With Poached Eggs and Provencal Tomato*

### **B**uttermilk Pancakes

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

### **B**elgian or Buttermilk Whole Wheat Waffle

*Natural Yogurt and Blueberry Sauce*

### **C**ornflake Crusted Cranberry Focaccia French Toast

*Warm Pear Compote and Caramel Sauce*

*“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.*

# Plated Entrées

## **G**rilled Rockfish

*Truffled Yukon Gold Potato Mousseline, Creamed Chanterelles*

## **P**an Seared Maryland Crab Cakes

*English Peas, Whipped Potatoes, Long Pepper and Lemon Sauce*

## **C**hicken Breast and Crimini Mushrooms

*Mustard, Mascarpone and Marsala, Italian Parsley Linguini*

## **S**autéed Beef Tenderloin and Shallot Confit

*Braised Celery and Carrots, Crushed Black Pepper Sauce*

## **G**rilled Veal Scaloppini

*Lemon Spinach and Caper Risotto*

## **R**oasted Georges Bank Scallops

*Soft Crisp Fennel, Light Orange Pernod Butter*

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