

The Flay-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

Artichoke Stuffed with Jumbo Lump Crab Meat with Poached Egg

Lobster Reduction, Sautéed Spinach and Crispy Golden Potato Slices

Country Style Corned Beef Hash

With Poached Eggs and Provencal Tomato

Buttermilk Pancakes or Belgian Waffle

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

Cornflake Crusted Cranberry Focaccia French Toast

Warm Pear Compote and Caramel Sauce

Greek Frittata

Spinach, Tomatoes, Olives and Feta Cheese

Grilled Ahi Tuna Steak

Teriyaki Stir Fry Vegetables Lemongrass Basmati Rice

Pan Seared Maryland Crab Cakes

English Peas, Whipped Potato Puree, Red Pesto 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

Lobster Risotto

Seared Diver Scallops and Pennsylvania Harvested Mushrooms, Lobster and Cognac Sauce

Linguine and Blackened Tiger Shrimp

Parmesan Alfredo Sauce

Five Peppercorn Crusted Black Angus N.Y. Strip Steak

Brandy Cream, Paprika Dusted Gaufrettes

Baked Vegetable and Mozzarella Chicken Roulade

Sautéed Jumbo Shrimp, Herb Tomato Fondue

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.