**Welcome to Sunday Brunch in the Mansion**

Relax and enjoy our unique Brunch of plated service and strolling Buffets

**First Course**

Served to your table

**Warm Scones**

With Whitney-Hive Honey Butter

**Strawberries in Double Cream**

**The Buffets**

Please allow the server to direct your experience to the Buffets to avoid long lines

**The Cool Sideboards**
Enjoy a variety of starters and samplings to amuse your appetite

**Brunch Buffet**

Allow our team to help plan and prepare the perfect plate.

Breakfast and Lunch, featuring Chef Gary’s Seafood Mac & Cheese

**The Carving Boards**

Prime Rib au jus with Horseradish Cream

Chef Christian’s hand carved specialty of the week

**Sweet Endings**

**Duet of Miniature Pastries**

Sweet Treats served at your table

**Flaming Bananas Foster**

Served in the second floor Ballroom

Cinnamon Bread Pudding & Vanilla Bean Ice Cream

**Indulge**

**Mimosa by the Bottle** $29

Bottle of House Bubbly, Trio of Juices

**Mimosa with the “Widow”** $89

Bottle of Vueve Cliquot, Trio of Juices

Barbe Nicole Clicquot was born in 1777, widowed at the age of only 27, she took control of her own destiny and became one of the first modern female wine entrepreneurs. Her lust for innovation led to many firsts: the first known vintage champagne and the first known blended rosé champagne.

**Thank you for enjoying Sunday Brunch with us!**

Brunch includes: Welcome Mimosa, served courses, all Buffets and Carving Station Juices, Soda, Milk, Brewed Coffee and Tea

$69

\*Please enjoy dining with us for 1½ hours, and feel free to explore The Mansion after you have vacated your table