



New Year's Day Brunch

2009

To Start

Poached Bosc Pear and Berries, Granola and Organic Yogurt

Main Course

**Brioche French Toast, Vermont Maple Syrup and Apple – Raisin
Marmalade**

or

Smoked Salmon Eggs Benedict with Hollandaise

or

**Bloomsdale Spinach, Potato Frittata
with Arugula, Prosciutto and Pecorino**

or

**Chicken Sausage, Carmelized Onion and Mushroom Scramble
with Herb Roasted Baby Potatoes**

Dessert

Crème Brulee

or

Sorbet of the Day

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