

# EASTER BRUNCH

Sunday, April 1<sup>st</sup>

9:00am - 3:00pm

\$40 for adults / \$17 for children 4 - 12

## Snacks and Starters

Paté en Croute | Duck and Fig Terrine | Wild Mushroom Paté | Cornichons

Pommery Mustard | House Pickles

Smoked Fish Display | Great Lakes Whitefish | Hardwood-smoked Trout

Smoked Fish Sausage | Gravlax | Minced Bermuda Onion

Lemon Caper Cream Cheese | GR Bagels

Dancing Goat Chèvre | Artisan Crackers | Traverse City Cherry Compote

Honey Comb

Salade of Citrus | Fennel | Chicory | Endive

Baby Romaine Cæsar | Olive Oil Croutons | Parmesan | Classic Dressing

French Green Beans | Gorgonzola | Lemon Shallot Vinaigrette

Shaved Bermuda Onion

## Breakfast Classics

Seasonal Fruit Selection | Steel-cut oatmeal | Mascarpone Yogurt and JW Granola

Assorted French Pastries | Made-to-order cage-free eggs | Create your own omelet

Applewood bacon | Sage Pork Links | Amish Chicken Sausages | Crisp Yukon Gold

Breakfast Potatoes

Buttermilk Waffles | Michigan Maple Syrup

## Entrées and Sides

Carved Bone-In Dearborn Ham | Brown Sugar Crust | Fresh Horseradish Crème Fraiche | Yuzu Marmalade

Carved S & S Farms Leg of Lamb | Mint and Parsley Sauce | Aioli

Carved Tomahawk Ribeye | Sauce Béarnaise | Sauce Bordelaise

Confit Byaldi | Eggplant | Zucchini | Tomato | Summer Squash | Piperade

Olive Vinaigrette

Potato Gratin Dauphinois | Gruyère | Double Garlic Cream | Fines Herbes

Braised Escarole | White Beans | Rosemary | Thyme

## Desserts

German Chocolate Brownie

Keylime Meringue Tartlet

Assorted Spring Cupcakes

Easter Cookies

**Reservations required. Call 616.242.1411  
or email [lochmanski@ahchospitality.com](mailto:lochmanski@ahchospitality.com)**



S I X  
O N E  
S I X