

# MOTHER'S DAY BRUNCH

Sunday May 13<sup>th</sup>

9:00am - 3:00pm

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

## Snacks and Starters

Crab and Avocado Salad | Petite Roma Tomatoes  
Stuffed Petite Vegetables | Thyme | Mushroom Duxelles | Parmesan  
Ham Terrine | Parsley | Braised Fennel | Cipollini Onion | Pickled Mustard Seed  
Cold Smoked Salmon Roulade | Petite Bagel | Tomato | Cucumber | Farm Egg  
Artisan Cheeses | Brioche Toasts | Apricot Compote | Local Honey  
Chevre and Beet Napoleons | Baby Arugula | Balsamic Vinegar D.O.P  
Morels in Cream | Rustic Toast

## 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

Carved Scottish Salmon en Croute | Dill Sauce | Lemon Chive Crème Fraîche  
Peppercorn Crusted New York Strip Loin | Cognac Crème | Creamed Spinach  
Smoked Pork Loin | Cherry Merlot Relish | Jalapeno Mustard  
Spring Asparagus | Ramp Pistou | Lemon Confit  
Potato Purée | Gruyère de Comte

## Desserts

Chocolate Crunch Torte  
Vanilla Bean Pot De Crème, Rhubarb Coulis  
Berry Clafoutis  
Macarons

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



S I X  
—  
O N E  
—  
S I X