

EASTER BRUNCH

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April 16th 2017

9:00am - 2:00pm

\$40 for adults / \$15 for children 4 - 12

Reservations are required - please call us at 616.242.1449 to book

JW Marriott and six.one.six welcome your family to our locally inspired Easter Sunday Brunch. On behalf of all of us, Happy Easter and thank you for joining us.

SIDES

Leaves of baby arugula, Shaved Parmigiano Reggiano, Torn Baguette Croutons, Truffle Emulsion, Lemon Confit

Olive Oil Poached Marble Potatoes with Sea Salt and Crispy Rosemary

Spring Asparagus, Brown Butter Hollandaise, Herbs of the Season

Braised Escarole, Calabrian Chilies, Crispy Pork Belly, White Beans, Sherry Vinaigrette

Jamon Iberico, Rustic Bread with Tomato

"Fish and Chips" Gaufrette Potato, Fjord Trout Mousse, Caper, Shallot, Dill, Salmon Roe

CARVED MEATS

S & S Farms Leg of Lamb (carved) with Parsley and Caper Pistou, Lemon, Hazelnut & Mint Gremolata

Slow Roasted Sirloin of Beef (carved) with Morel Mushroom & Pearl Onion Ragout and Red wine Jus

Bone In Dearborn Ham (carved) with Horseradish Crème Fraiche, Grainy Country Mustard, and Cranberry Balsamic Gastrique

BREAKFAST ITEMS

Seasonal Fruit Selection

Steel Cut Oatmeal

Yogurt and Granola

Assorted Pastries

Made-to-Order Cage-Free Eggs

Mushroom and Caramelized Onion Frittata

Create-Your-Own Omelet

Smoked Bacon

Sausage Links

Breakfast Potatoes

Buttermilk Waffles

House-Cured Scottish Salmon and Bagels

Artisan Cheeses and Charcuterie

DESSERTS

Carrot cupcakes, crème fraiche icing

Malted Chocolate Pot du Crème

Passion mousse torte, white chocolate, toasted coconut

Shortbread Cookies

