



Sunday Brunch

JULY 2010

— Buffet Station —

Smoked Seafood Display
Fresh Fruit
Traditional Caesar Salad
Soup du Jour
Brie en Croute
Bread Pudding

— Entrées —

Grilled Swordfish
tasso hash, smoked paprika crawfish beurre blanc,
fried okra

Crab Omelette
aleppo pepper, black bean salsa,
corn purée, cilantro coulis

Pan-Seared Duck Breast
stone fruit 'ratatouille',
chipotle potato ribbons, tarragon oil

Dark Chocolate-Coconut Waffles
crushed macadamia nuts, pineapple syrup

'Coffee & Donuts'
coffee-crusted veal loin, donut peach tempura,
butter braised leeks, coffee caramel

— Dessert Buffet —

Classic Crème Caramel,
Assorted Gateaux and Tortes,
Mini Crème Brûlées,
Select French Petite Pastries
and Macaroons from
the Hotel du Pont Bake Shop