

The Detroiter Brunch

Add \$3 to the Initial Per Person Rate of \$49
to upgrade to this menu selection
Menu includes Standard Beverage Service

Atwater

Sweet and Savory Breads, Buttery Scones, and French Brioche
served with American Spoon Fruit Butters

Creamy Vanilla Yogurt Parfaits with Ripe Peaches, Wild Berries,
Tropical Fruit, and Granola

Beaubien

Exotic Fruit Array

Michigan Cherries Jubilee French Toast
served with Amaretto Whipped Cream and Candied Pecans

Jefferson

Charlevoix Maple Syrup Glazed Ham with Grilled Apple Chutney

Herb Roasted Breast of Turkey with Traverse City Cherry Orange Relish

Yukon Gold Gratinée

Broadway

French Brioche and Egg Custard Strata made with Local Farm Raised
Eggs, Asparagus Tips, Wild Mushrooms, Roasted Peppers, and Garden
Fresh Chives served with a Gruyère Mornay Sauce

Pinconning Sharp Cheddar and Detroit Sausage Strudel

Smoked Lake Trout with Onions, Capers, and Chive Cream Cheese
served on Challah Toast Points

Woodward

Hot Fudge Cream Puffs with Vanilla Bean Gelato,
Sanders Hot Fudge, and Whipped Cream

Vernors Ice Cream Floats

Dark Roasted Kona Coffee

Recommended Enhancement

Champagne Classics

Bellinis, Mimosas, and Champagne Cocktails

\$4

Alcoholic beverages are not served prior to 12 noon on Sunday.