

The Whitney

Three Course Mansion Brunch

Enjoy a complete three course brunch:
Select a First Course, Entree, and a Dessert
Additional Mimosas: \$6 each, or Decanter (approx. 10): \$39

First Course

(choice of)

Chilled Avocado Soup
Jumbo crabmeat garnish
Smoked Salmon Crostini
Granola, Yogurt & Berry Parfait

Strawberries in Double Cream
Classic Caesar Salad
Burrata Salad
Heirloom tomato, Burrata cheese,
watercress, pesto oil, balsamic

Entrees

All entrees served with a basket of fresh scones and croissants, flavored butter and jams

Napa Valley King Crab Scramble
Farm fresh eggs, gently scrambled with King Crab, cream cheese
and chives, chicken apple sausage, breakfast potato casserole

Eggs Sir Whitney
Sliced tenderloin over garlic cheese baguette,
with gently poached eggs, horseradish Hollandaise,
served with breakfast potato casserole

Chef Natasha's Shrimp & Grits
Cajun colossal shrimp, Andouille sausage,
white cheddar grits

Eggs Nantucket
Poached eggs atop jumbo lump crab cakes, fennel hollandaise
sauce, served with breakfast potato casserole

Portobello Mushroom Ravioli
Sautéed wild mushrooms, wilted spinach,
truffle oil, garlic & parmesan

French Toast Inspiration
Chef's creation du jour, served with Applewood bacon

Prime Rib Hash
With gently poached eggs and Tomatillo relish

Lake Superior Whitefish Sauté
With sun-dried cherries, exotic mushrooms, wild rice,
in white wine butter sauce

Brick Chicken
Half chicken, de-boned, pressed,
served with sautéed spaghetti squash, thyme jus

Maple Glazed Pork Belly & Eggs*
Sliced pork belly, 3 Sunnyside-up eggs,
apple slaw, served with breakfast potatoes
(*\$10 additional charge)

"Just Desserts"

(choice of)

Duo of Miniature Pastries
Award Winning Carrot Cake
White Chocolate Strawberry Torte
Flourless Chocolate Ugli Cake

\$39.95 / person

Children's Menu

- 10 & under - \$19.95

Includes Juice, Milk, or Soda

Second Course:

Breakfast Platter

Scrambled Eggs, Bacon,

Breakfast Potatoes

Or

Lunch Platter

Chicken Fingers & French Fries

First Course:
Fruit Cup

Third Course:
**Duo of Miniature
Pastries Or Ice Cream**

Please silence cell phones and limit use to the Lobby and Front Porch

Parties of 7 or more: 1 check please, a 20% Gratuity will be included in your final total

*Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions. All food is cooked to order.

** Please alert your server of any food allergies or dietary restrictions