



## Mansion Brunch Menu

Available Sunday December 26<sup>th</sup>, 11:00am – 3:00pm  
All dinners served with 3 courses and a Mimosa upon arrival

### First Course

(choice of)

**Lobster Bisque**  
Tobiko caviar crème fraîche

**Maple salad**  
Assorted field greens, shredded carrots,  
Heirloom tomatoes, candied walnuts, dried  
Cranberries, Vermont maple vinaigrette

**Strawberries in Double Cream**  
Fresh Mint

### Main Course

(choice of)

**The Beef Wellington\* - \$79.95**

**The Whitney Signature Entrée**

Barrel cut “Creekstone” beef tenderloin, pastry wrapped with creamed boursin cheese,  
duxelles of caramelized garlic & shallots, forest mushrooms & truffle oil,  
served with smashed Yukon gold potatoes & roasted spring vegetables, cognac cream

**Gulf Coast Scramble - \$59.95**

Farm fresh eggs, scrambled with gulf shrimp,  
cream cheese and chives, chicken apple sausage,  
breakfast potato casserole

**Lemon-Poppyseed French Toast - \$49.95**

Applewood smoked bacon, Cranberry Maple Syrup

**Eggs Sir Whitney - \$69.95**

Petite Filet, gently poached eggs over garlic cheese baguette,  
horseradish Hollandaise, served with breakfast potato casserole

**Faroe Island Salmon\* - \$59.95**

Pan seared with crispy skin  
over mushroom & asparagus risotto

**Vegan Autumn Risotto - \$49.95**

Chef's seasonal selection

**Roasted Half Chicken - \$59.95**

Garlic & herb crusted, pressed and pan roasted,  
Yukon Gold smashed potatoes,  
Whitney-Hive honey roasted heirloom carrots

### Final Course

(choice of)

**Pastry Chef Eric's “Whim”**

Our Executive Pastry Chef's  
seasonal creation

**Katherine's Cup of Love**

Vanilla scented croissant bread pudding  
Chocolate “Lava” and caramel cream  
\$1 for each “Cup of Love” donated to  
Cass Community Social Services

**Wild Berry Sorbet with  
Raspberry Puree**

- \$29 split entrée charge includes Mimosa upon arrival, first course and plate composition -

### Featured Wines

#### Sparkling & Whites

The Whitney “Celebration” Sparkling Wine 375ml, Leelanau Peninsula | \$24

The Whitney “Celebration” Sparkling Wine 750ml, Leelanau Peninsula | \$48

Davis Brnum, Russian River Valley Chardonnay, Sonoma | \$40

Santa Margherita Pinot Grigio, Alto Adige | \$49

Cakebread Chardonnay, Napa | \$95

#### Reds

Napa Cellars, Merlot, Napa | \$42

‘Red Schooner’ by Caymus, Malbec, Napa | \$62

Belle Glos “Clark & Telephone, Pinot Noir, Santa Maria Valley | \$68

‘Decoy’ by Duckhorn Cabernet Sauvignon, Sonoma County | \$58

Whitehall Lane, Napa Valley Cabernet Sauvignon | \$89

**Please Limit Cell Phone use to the Lobby Areas**

\*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