

Sunday Brunch Menu Rouge

Salads (Changes Weekly)

Oven Roasted Vegetable salad with cold pressed olive oil
Chicken Caesar tortellini pasta salad
Antipasti salad with balsamic dressing
Traditional line caught Tongol Tuna salad
Artichoke, olive, roasted red peppers, light vinaigrette
Mushroom salad with balsamic
Berry, Yogurt and Granola Parfaits

Soup Option (Changes Weekly)

Curried butternut squash bisque

Meats (Changes Weekly)

Country Ham
Molinari pepperoni
Italian Salami

Cheese (Changes Weekly)

Wisconsin Cheese Curds
Hook's Original Blue Cheese
Rot

Mixed Organic Green Salad

black olives, cucumber, carrots, tomatoes, sunflower seeds, croutons
shredded cheddar and swiss, crumbled Wisconsin blue cheese
Dressings: Balsamic Vinaigrette, Raspberry Vinaigrette, Pfister dill dressing,
Poppyseed zinfandel, Blue Cheese, Buttermilk Ranch

Desserts

Strawberry santa claus with white chocolate filling, fudge brownies,
chef ash's chocolate chip cookies, Eggnog Crème Brulee with
mandarin-cranberry compote, key lime pie shooters, cheesecake lollipops,
pumpkin pie with cinnamon whipped cream, Fall pear bread pudding with
rum eggnog sauce, Caramel mini apple with macadamia nut crunchies, mini paris brest
with raspberry mousse filling, chocolate layer cake, vanilla panna cotta with cranberry
gelee and pomegranates, carrot cake with cream cheese icing

HOT FOOD

Entrée

Spiced Cider Braised pork loin with wild mushroom and cippolini mushroom sauce

Seafood Entrée

Ricotta Cheese and spinach ravioli with maine lobster and tomato cream sauce

Starch Option

Cranberry-scallion wild rice medley

Vegetable Option

Winter Vegetable medley

Classics

Traditional Eggs Benedicts
Smoked Bacon and Sausage links
Cheese Blintzes

Stations

Roast New York Strip loin with jus and creamy horseradish
Bone in gusto Ham with creamy Dijon and whole grain mustards
Made to Order Pasta Station (3 weekly pasta selections)
Waffle Station
strawberry sauce, whipped cream, chocolate chips, whipped butter