



**MAIN  
SAIL**

## **EASTER BRUNCH**

\$65 per person ++

Reservations can be made at 401-849-7788 or on OpenTable.com

### **BREAKFAST**

**Sweet and Savory Pastries**

*to include muffins, scones, croissants*

**Fresh Cut Melons and Berries**

**Cage Free Scrambled Eggs**

**Triple Smoke Bacon**

**Breakfast Sausage**

**Roasted Marble Breakfast Potato**

**Belgian Waffles**

*strawberry preserves, whipped butter, Chantilly cream*

**Assorted Chobani Yogurts**

**Steel Cut Oats**

*dried fruits, brown sugar*

**House Smoked Salmon Display**

*to include bagels, egg, capers, Bermuda onion, organic whipped cream cheese*

### **OMELET STATION**

*to include bacon, sausage, peppers, onions, ham, spinach, aged cheddar, pepper jack cheese*

### **CARVING STATION**

**Brandt Farms Roasted Natural Prime Rib**

*stone ground mustard, horseradish creme, crusty bread*

### **SIGNATURE ENTREES**

**Pulled Chicken Tortellini**

*Murray's natural pulled chicken, heirloom tomato, organic pesto, cream, aged parmesan*

**Atlantic Roasted Salmon**

*Aquidneck honey glaze*

**Spring Pea Risotto**

*local greenhouse herbs, aged Grafton Village cheddar*

**Roasted Vegetables**

*baby rainbow carrots, Brussels sprouts, sunburst squash, snipped green beans, blistered tomato*

### **DESSERT**

*Classic verrines to include:*

**Tiramisu**

**Berry Panacotta**

**Lemoncello**

**Chocolate Mousse Trio**