

Sunday Brunch Menu Rouge

SALADS

(Changes Weekly)

Marinated Mushroom salad
Vegetable pasta primavera
Roasted Vegetable platters
Baby Tomato and pearlini fresh mozzarella with white truffle oil
Russian Banana Fingerling Potato Salad
Farfalle pasta with shrimp and spring peas

SOUP

Vegetable with aged parmesan cheese

MEATS

(Changes Weekly)

Usingers Summer Sausage
Mortadella with pistachio and red pepper
Genoa Salami

CHEESE

(Changes Weekly)

Salemville Amish blue cheese
Wisconsin aged cheddar
Dill Havarti Cheese

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,
Buttermilk Ranch, Fat Free Italian

DESSERTS

Chocolate strawberry fondue, cheesecakes lollipops, vanilla panna cotta w/ blueberry
gelee, brownies, Chef Ash's Chocolate Chip cookies, chocolate raspberry parfaits,
Vanilla bean Crème Brulee, lemon meringue shooters, tiramisu, assorted fruit-nut-
chocolate macaroons, Crispy Chocolate Spring Rolls with Mango Sauce

HOT FOOD

Entree

Roast Pork Loin with dried figs, lemon and cilantro

Seafood Entrée

Caribbean jerk seasoned salmon with Corn salsa

Starch Option

Roast plantains with caramelized onions and bacon

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
Smoked Bone in Gusto Ham with creamy Dijon and whole grain mustards
Made to Order Pasta Station
Waffle Station