

THE
BLUE  HEN

BY DAVID BURKE

E A S T E R B R U N C H

APRIL 21, 2019 | 10AM - 3:30PM

*\$65 per person | \$20 children under 12 | Free for children under 6
tax & gratuity not included*

RAW BAR

*Array of fresh seafood items including east & west coast oysters,
chilled calamari, pastrami smoked salmon, ceviche*

PASTRY

*Made in-house & freshly baked every morning; featuring an assortment of pies, tarts, breads
& breakfast pastries, accompanied with butters, jams & fresh seasonal fruits*

LITE FARE

*Marinated mushrooms, roasted beets & fennel salad, spring harvest salad,
brussel sprout caesar salad, tabbouleh salad, asparagus & radish salad*

EGGS

*Our on site chefs will prepare the perfect egg dish, just the way you like it. Enhance your farm fresh eggs with
smokehouse sausage, bacon, fresh seasonal vegetables, a variety of cheeses, potatoes & more.*

SWEET

*French toast & belgian waffles are best enjoyed when topped with house-made
whipped cream, seasonal fruit compote & Lake Side Farms maple syrup!*

CARVING STATION

*Choice of truffled hen, leg of lamb, prime rib, cedar plank wood-fired salmon,
accompanied by house-made sauces, chutney & more.*

ADDITIONS

New York state cheeses & charcuterie, traditional accompaniments

KIDS CORNER

Chicken fingers, fries, mac n' cheese

RESERVATIONS MAY BE MADE ONLINE OR OVER THE PHONE

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