

THE  
**WILSON**  
COCKTAILS & SEAFOOD

# BRUNCH BUFFET

\$80 PER PERSON

## CONTINENTAL

SEASONAL FRUIT + BERRIES

ASSORTED PASTRIES

MINI BAGELS

MKT LETTUCES seasonal veg, champagne vinaigrette

## MAINS + SIDES

SOFT SCRAMBLED EGGS creme fraiche, chive

SMOKED SALMON tomato, red onion, caper

FRENCH TOAST blueberry maple syrup

ROASTED CHICKEN BREAST lemon, cherry pepper

ORECCHIETTE fennel sausage, broccolini, chili

CRISPY YUKONS

NUESKE'S BACON

## BEVERAGES

COFFEE + TEA

FRESH JUICES

MIMOSAS + BELLINIS

BLOODY MARY'S

RED, WINE + SPARKLING

## CARVING STATION

\$23 PER PERSON please select 2

SLOW ROASTED PRIME RIB  
natural jus, horseradish cream

PORCHETTA  
salsa verde

CIDER-BRINED TURKEY BREAST  
apple maple mustard

HERB CRUSTED BEEF TENDERLOIN  
au poivre

SESAME CRUSTED AHI TUNA  
soy + ginger (+\$4 per guest supplement)



EXECUTIVE CHEF:  
ADRIENNE GUTTIERI