



HOTEL FIESOLE

Easter

BRUNCH



Hot Breakfast Selections

Waffles, scrambled eggs, roasted potatoes, Applewood smoked bacon, jumbo sausage links, frittata du jour, bagels, and mini croissants

Omelettes to Order

Whole egg or egg white

Toppings include: ham, bacon, sausage, diced tomatoes, onions, peppers, mushrooms, spinach, chives, spring onions, cheddar/Swiss/American/goat cheese

Cold Selections

Shrimp cocktail, East Coast oyster on the half shell, mixed green salad, Caesar salad, roasted beet salad, caprese salad, fresh fruit, charcuterie board

Carving Station

Pineapple bourbon glazed ham, roasted prime beef, bourbon glaze, creamy horseradish, béarnaise sauce, cabernet demi reduction

Entrées & Sides

Chicken marsala, Atlantic salmon, lump crab cake, penne alla vodka, rigatoni alfredo with prosciutto and peas, whipped mashed potatoes, roasted potatoes, vegetable medley, French green beans

Desserts

Assorted cookies and cakes

Drinks

Coffee, tea, and soda
(Alcohol not included)

Executive Chef: Rashaad Clinkscapes

Gratuuity, tax, & additional beverages not included. No substitutions.

Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have medical conditions or are pregnant.

