

Easter BRUNCH

at The Hilton Mystic

Sunday, April 1st
11:00-3:00pm

Adults \$45
Children 5-11 \$20
Under 5 complimentary

FOR RESERVATIONS,
please call 860.572.2504



The Heart of Mystic.

For reservations, please call 860.572.2504



MENU

SOUPS

Tomato Basil Bisque
Beef and Barley Soup

LOCAL FARMER'S MARKET

Baby Spinach, Goat Cheese, Toasted Pinenuts,
Pickled Onions, Sherry Walnut Vinaigrette
Kale with Strawberries, Almonds and Avocado,
Lemon Poppy Seed Dressing
Spring Beet, Carrot and Asparagus
Lemon Vinaigrette
Capponata with Toasted Crostini

FARM FRESH OMELET STATION

Cage Free Whole Eggs, Egg Whites, Egg Beaters
Bacon, Sausage, Ham, Corned Beef Hash, Smoked Salmon
Peppers, Tomatoes, Scallions, Broccoli, Mushrooms,
Baby Spinach
Shredded Cheddar, Swiss, Smoked Gouda

BREAKFAST FAVORITES

Fluffy Scrambled Eggs
Breakfast Potatoes with Peppers and Onions
Smoked Bacon and Maple Sausage
Salted Caramel French Toast
Assorted Breakfast Pastries

LOCAL RAW BAR

Cocktail Shrimp, Crab Dip, Crab Claws
Horseradish Cocktail Sauce

FROM THE CARVERY

Garlic Studded Roast Leg of Lamb,
Pinot Noir Mint Scented Jus
Herb Crusted Sirloin, Veal Demi Glace

STATIONS

Herb Seared Chicken, Blistered Tomatoes, Mozzarella,
Basil Oil and Balsamic Drizzle
Lemon, Rosemary and Garlic Faroe Island Salmon
Spring Peas and Pearl Onions
Grilled Patty Pan and Sunburst Squash
Roasted Garlic and Scallion Mashed Potatoes

SWEETS & TREATS

Brioche Bread Pudding with Jack Daniels Anglaise
Miniature Tartlets, Dessert Bars, Petit Fours, Mini Pastries
Peter Cottontail's Candy Bar
Jelly Beans, Chocolate Easter Eggs, Peeps
Carrot Cake with Cream Cheese Frosting

KIDS

Chicken Tenders, Tater Tots, Mac & Cheese