



WINNETU

OCEANSIDE RESORT

MARTHA'S *Edgartown* VINEYARD

OCEANS + OYSTERS BRUNCH

SUNDAY OCTOBER 13TH, 2024

RAW BAR

LOCAL OYSTERS
ISLAND HARVESTED
LITTLENECKS
CHILLED SHRIMP COCKTAIL

GARDE MANGER

FRESHLY CARVED FRUIT DISPLAY
SMOKED SALMON
ARTISAN DOMESTIC & IMPORTED GRAND FORMAGE DISPLAY
CHARCUTERIE BOARD WITH TRADITIONAL ACCOUTREMENTS
PANZANELLA *with* TORN FOCASSIA, CHICKPEAS, CUCUMBER & CHERRY TOMATO
SIMPLE ARCADIAN GREENS SALAD
ASSORTED ARTISANAL BREADS & BAGELS

CHEF ATTENDED STATIONS

SLOW ROASTED PRIME RIB *with* AU JUS & HORSERADISH CREAM
OMELETS MADE TO ORDER

DISPLAYED OFFERINGS

TRADITIONAL EGGS BENEDICT
APPLEWOOD SMOKED BACON & BREAKFAST SAUSAGE
FRENCH TOAST *with* BOURBON APPLES, BROWN SUGAR & VERMONT MAPLE
BABY RED BLISS POTATO HASH *with* BELL PEPPERS, LEEKS & CARAMELIZED ONION
ROASTED FALL VEGETABLES & FRESH CUT HERBS
WHIPPED ROASTED GARLIC POTATO
APPLE & CINNAMON STICKY BUNS *with* SALTED CARAMEL

SWEETS

FRESHLY BAKED MUFFINS
DANISH, CROISSANTS & ASSORTED BREAKFAST PASTRIES
CARROT CAKE *with* PISTACHIO & WHIPPED CREAM CHEESE FROSTING
CHEF LEON'S SELECTION OF COOKIES & MINIATURE CONFECTIONS

BLOODY MARIANNE BAR *with* JEFFERSON BOURBON

80 *per guest*

WE INVITE OUR GUESTS TO SHARE
ANY ALLERGIES, DIETARY RESTRICTIONS & INGREDIENT PREFERENCES WITH US
SO THAT WE CAN TAILOR THE MENU TO EACH INDIVIDUAL GUEST

EXECUTIVE CHEF RICHARD DOUCETTE & TEAM