

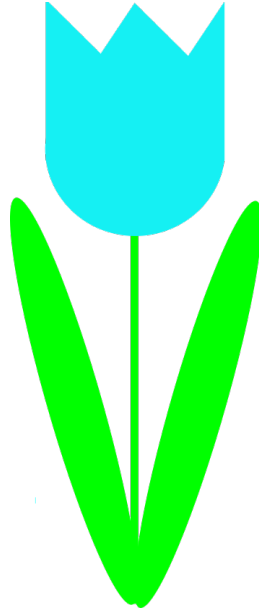
Easter Brunch 2017

Sunday, April 16 – 11:00 a.m. to 6:00 p.m.

Bread Station

House-made fresh.

- ✿ Assorted Muffins
And quick breads
- ✿ Assorted Bagels
Whipped cream cheese
- ✿ Smoked Scottish Salmon
Cured meats
- ✿ Classic Garnishes
Garnishes



Adults: \$26.99

Kids 5-12: \$10.99

Salads

And other springing appetizers.

- Fruits & Cheeses ✿
Assorted selection
- Vegetable Crudit  ✿
Assorted dips
- Garden Salad ✿
Baby greens
- House Made Ceasar Salad ✿
Brioche croutons
- Raspberry French Toast ✿
Warm farm-fresh maple syrup
- Eggs Benedict ✿
Duck hollandaise
- Roasted Red Bliss Potatoes ✿
Caramelized onions
- Applewood Smoked Bacon ✿
And country sausage
- Custom Omelette Station ✿

Carving Station

Personally attended by Chef Danielle Harrison.

- ✿ Roasted Turkey
Rosemary gravy, mashed potatoes
- ✿ Pan-Roasted Salmon
Saut ed greens, dill cream sauce & cucumber relish
- ✿ Slow Roasted Sirloin of Beef
Au jus & horseradish sauce
- ✿ Orange Glazed Roasted Pork
Ginger peach chutney, roasted sweet potatoes
- ✿ Chef Dannie's 5-Cheese Mac & Cheese
- ✿ Seasonal Spring Vegetables

The Lake House

2521 County Highway 22

Richfield Springs, New York



cooperstownhotel.com

(315)858-2058

Breakfast items are only available 11:00 – 1:00.

✿ *Includes Assorted Desserts* ✿