

HOTEL VIKING

Newport

Easter Sunday Brunch – April 4, 2010

Breakfast Station

Crispy Eggs Benedict with Pulled Pork, Buttermilk Biscuit, Jalapeno Hollandaise
Stuffed French Toast with Chambord Whipped Mascarpone and Candied Pecans
Croissant Bread Pudding, Cinnamon, Spring Berry Compote and Warm Brie
Lobster and Roasted Bell Pepper Quiche with Feta and Nicoise Olive Tapanade
Scrambled Eggs with Chive Crème Fraîche
Bellevue Breakfast Potatoes
Country Sausage and Smoked Bacon
Assorted Cubed Fruits and Breakfast Pastries

Raw Bar

Includes Fresh Clams, Oysters, Poached Shrimp and Lump Crab Salad

Salads

Radicchio and Frisée Salad with Candied Walnuts, Maytag Blue and Blackberry Vinaigrette
Mixed Baby Green Salad with Shaved Garden Vegetables, Herbed White Balsamic Vinaigrette
Grilled Vegetable Ratatouille Salad with Fresh Mozzarella and Basil Emulsion
Toasted Couscous Salad with Mandarin Orange, Chèvre Cheese, Pine Nut and Vanilla Scented Vinaigrette

Entrée and Carving Station

Grilled Leg of Lamb with Rosemary Pesto and a Natural Jus Gravy
Grain Mustard and Molasses Lacquered Virginia Ham
Pancetta, Fennel and Asiago Stuffed Salmon Wrapped in Puff Pastry
Roasted Turkey Breast with Brandied Cranberry Sauce

Desserts

Assorted Cakes, Pies and Miniature Pastries

Location: Viking Grand Ballroom

When: 10:00 AM to 4:00 PM

We will be taking reservation on 20-minute intervals between 10:00 AM and 4:00 PM

Prices: Adults – \$46.00, Children (ages 4 to 12) – \$18.00

Children 3 and under free

Pricing does not include RI State Sales Tax, Newport City Tax or Gratuity.
Parties of five or more will have a 20% Gratuity automatically added.

A Children's Buffet will be included.

Musical entertainment provided from 10:30AM to 4:30PM

Call direct for reservations 401.848.4824