

Easter Brunch 2011

Parfait Station with Ty's housemade granola &
Greek style yogurt, fresh fruit & toppings
Scrambled eggs with fresh herbs

Italian style strata with tomatoes, sourdough bread, oven dried tomatoes,
fresh basil & **Fair Oaks** asiago cheese
Brown Sugar and Orange glazed ham
Chocolate Cherry Crème Brulee French toast with ginger & maple syrup

Roasted Red Pepper Bisque

Grilled asparagus with extra virgin olive oil & sea salt
Tequila lime cured salmon with horseradish mascarpone & dill
Assorted artisan rolls and breads with whipped butter
Salad with mandarin oranges, **Capriole Farms** goat cheese, carrots, sweet
peppers & thyme poached pears with citrus chive vinaigrette
& honey balsamic vinaigrette

Fischer Farms pork loin with **Indiana Amish** maple syrup glaze

Roasted tricolor fingerling potatoes with fresh herbs
Poppy seed carrots & butter braised radishes

Brined **Burger Farms** Turkey Breast
with jalapeno cornbread & andouille sausage dressing with pan jus

Potato gnocchi with pan smoked tomatoes, roasted mushrooms, butternut
squash & grilled fennel in a pesto cream sauce

Strawberry rhubarb crisp with steel cut oat crumble

Miniature meyer lemon curd tartlettes with
Indiana blueberries & mint whipped cream
Flourless Chocolate Bette Noir, Assorted cookies and brownies
Green Mountain Coffee & Tazo Teas, Orange Juice

\$35 for adults; \$16 for children 4-10

Sunday, April 24, 2011 11 am to 2 pm

Deer Zink Pavilion

Call 317-923-1331 x 235 for reservations

Champagne, Mimosas and Bloody Marys available on a cash basis