

# BRUNCH

Saturday and Sunday Only  
Private Dining  
www.wafrost.com

W.A.  
FROST  
AND  
COMPANY



## BREAKFAST

**Toasted Banana Bread**  
housemade chocolate-hazelnut spread  
5.50

**Lemon-Ricotta Pancakes**  
lingonberry preserves, bacon or **Fischer Farms**  
maple sausage, fresh fruit  
9.50

**Vanilla Scented Baked Rustica Bakery  
Brioche French Toast**  
**Fischer Farms** maple sausage or bacon,  
maple syrup, fresh fruit  
10.50

**Bacon and Farm Fresh Eggs**  
choice of two eggs, home fries, hollandaise  
and toast - no substitutions  
8.00

**Smoked Trout Omelette**  
parmesan, chives, pickled onions **Fischer Farms**  
maple sausage or bacon, fresh fruit  
11.50

**Mediterranean Omelette**  
oven-dried tomato, black olives, **Stickney Hills** chevre,  
leeks **Fischer Farms** maple sausage or bacon, fresh fruit  
10.00

**Huevos Rancheros**  
chorizo and eggs, roasted tomato salsa, sour cream,  
lime, grilled flatbread  
10.00

**Classic Eggs Benedict**  
housemade English muffin, **Fischer Farms** ham, **poached  
organic egg**, hollandaise sauce, home fries, fresh fruit  
13.50

**Biscuits and Gravy**  
buttermilk biscuits, sausage gravy, scrambled eggs  
and fresh fruit  
10.00

**Steak and Eggs**  
grilled hanger steak, scrambled eggs,  
hollandaise sauce, home fries  
16.50

## SANDWICHES

**Sandwiches are served with choice of  
mixed green salad, fresh fruit or French fries**

**House Cold Smoked Salmon Gravlax Club**  
avocado spread, cucumber, red onion, dill cream,  
toasted bri che  
11.50

**Quinoa Falafel**  
cucumber, lettuce, red onion, radish sprouts,  
lemon tahini sauce, pita bread  
11.00

**Bahn Mi**  
ham terrine, pickled carrot and daikon, cilantro,  
jalapeno, saffron aioli, **Rustica Bakery** baguette  
11.50

## LUNCH

**Truffle-Goat Cheese Risotto**  
beet marmalade, radish sprouts, hazelnuts, saba  
12.00

**Pan Roasted Lake Superior Whitefish**  
Brussels sprouts, fingerling potatoes confit,  
**Thielen Family** bacon, horseradish "sabayon"  
14.00

**Bouillabaisse**  
Provençal style fish stew, mussels, garlic,  
saffron, toasted baguette, rouille  
15.00

**Crispy Duck Confit Salad**  
winter lettuces, pears, Medjool dates, glazed walnuts,  
**Stickney Hills Chevre**, pear vinaigrette  
14.00

**Creamy Mushroom Soup**  
toasted baguette, shiitake marmalade  
Cup 5.50 Bowl 7.50

**Soup of the Day**  
Cup 5.50 Bowl 7.00

**House Green Salad**  
fennel, cherry tomatoes, radish, cucumber,  
saba, **Wildflower Honey** vinaigrette  
6.00

**"BLT" Salad**  
petite iceberg lettuce, oven-dried tomatoes, fines herbs,  
**Thielen Family** bacon, **Northern Lights** blue cheese  
dressing  
7.00

**Winter Lettuces**  
pears, Medjool dates, glazed walnuts,  
**Stickney Hills Chevre**, pear vinaigrette  
8.00

## DESSERT

\* Contains Nuts

\* **"Kit Kat Bar"** 8.00  
malton sea salt caramel, hazelnut praline,  
house made Chai ice cream

\* **Venezuelan Chocolate Torte** 8.25  
brown butter ganache, Gianduja chocolate mousse,  
cocoa tuile, banana gel, house made ice milk

**Gingerbread Frozen Terrine** 7.00  
honey mousse, star anise sabayon, orange marmalade

\* **Cranberry-Almond Cake** 7.50  
coconut semifreddo, candied wild rice, pinot noir syrup

**Classic Cr me Br l e** 6.50  
baked custard with Madagascar vanilla beans,  
topped with caramelized sugar

**Selection of Izzy's Ice Cream**  
flavors change daily 6.50

**MINI DESSERTS**  
smaller tasting size portions  
Classic Cr me Br l e 3.75  
\* **"Kit Kat Bar"** 3.75  
Gingerbread Frozen Terrine 3.75

**Mini Trio Plate** 9.75  
one each of the mini desserts

*If you are offering a First Course and or a Dessert Course you must select one item for the entire group. You may choose up to three items for the entree course and we will print limited menus for you. Thank You*