



Granite Restaurant & Bar™

Mother's Day Brunch

Breakfast

Orange Juice & Cranberry, & Apple Juice
Seasonal Fruit Salad
Freshly Baked Muffins and Croissants
Breakfast Potatoes
Bacon and Sausage
Smoked Scottish Salmon with Marble Rye, House Made Boursin and Olive Caper Relish
Scrambled Eggs
Locally Roasted Coffee, Decaf and Harney & Sons Assorted Teas
Belgian Waffle Station with
NH Maple Syrup, Assorted Fresh Berries, Apple Jam,
Whipped Cream and Powdered Sugar

Dinner

Chef's Seasonally Inspired Soup
Caesar Salad and House Salad
House Made Sour Dough Rolls and Butter
Thyme Roasted Red Bliss Potatoes
Spring Vegetable Medley
Baked Haddock with Scallion and Rice Pilaf
Cheese Tortellini, Baby Spinach and Seasonal Vegetables in a Sage Pesto Cream Sauce
Rosemary and Garlic Prime Rib of Beef with Caramelized Onion Veal Glace
Slow Roasted Pork Loin with Maple Demi Glace

Desserts

House Made Cupcakes and Assorted Desserts
Locally Roasted Coffee, Decaf and Harney & Sons Assorted Teas

Executive Chef Dan Dionne

10am to 3pm

Adults -\$45; Seniors (65 & Older) \$38; Children Under 15 \$20; Children under 5 (Free)