

MILWAUKEE ART MUSEUM

Soulful Brunch 2017

CHILLED

- Individual
 - Summer Succotash Salad **V**
 - Baby Lettuces Salad, Goat Cheese Dressing **V, G**
 - Seasonal Fruit **V, G**
 - Crudités, buttermilk ranch **V, G**
 - Smoked Salmon Savory Pastry canape
 - Berry Jam And Yogurt Parfait **V, G**
- Salumi Board – prosciutto, capicola, soppressata, giardiniera, mustard
- Cheese Board – dried fruits, nuts, honey, country breads **V**
- Pastry Display-Scones, croissants, whipped butter, jams, D.I.Y. Donut Bar **V**

CARVERY

- Southern Beef Brisket with Red Eye Jus **G**
- Maple Pepper roast turkey Breast **G**

BUFFET

- Lemon Ricotta Pancakes **V**
- Potato Pancake Eggs Benedict, Meyer Lemon Hollandaise Sauce **V**
- Potatoes Dauphinoise **G, V**
- Arugula Pesto Scrambled Cage Free Eggs **V, G**
- Maple Creek Farms Maple Smoked Bacon & Sausage **G**
- Zucchini Fritters with Tomato Pesto sauce **V**

DESSERTS

- Mini Berry and Frangipane tarts **V**
- Mini Cupcakes **V**
 - Strawberry
 - Red Velvet
 - Almond Bliss
 - Midnight Chocolate
- Bars
 - Berry crumb **V**
 - Gluten Free Chocolate **V, G**
 - Sugar Free Lemon Bar, **V**
- Bourbon Bacon Pecan rolls with Maple Icing
- Macaron **G,V**

V—Vegetarian **G**—Prepared without gluten

Please alert your server to any allergies or aversions so we can best accommodate you.

Executive Chef Zak Groh **Sous Chef Jamie Nelson**

Wisconsin Food Safety Agencies advise that eating raw or uncooked meat, poultry, eggs or seafood pose a health risk to everyone, but especially to the elderly, young children under age four (4), pregnant women, and other highly susceptible individuals with compromised immune systems.

BOOK YOUR NEXT EVENT AT THE MUSEUM 414.224.3287 | MAM.ORG  / MILWAUKEE ART MUSEUM |   @MILWAUKEEART