

# SUNDAY BRUNCH

## STARTERS

*Summer Fruits*  
*Melon and Vanilla Syrup*  
\$10

*Griddle Cakes*  
*Rhubarb Marmalade*  
\$12

*Mesclun Greens*  
*Radish, Fennel and Red Wine Vinaigrette*  
\$12

*Gazpacho*  
*Serrano Croque Monsieur*  
\$14

*Baby Arugula*  
*Mozzarella, Beets and Citrus Vinaigrette*  
\$14

*Diver Scallop*  
*Couscous, Spinach and Chanterelles*  
\$17

*Wild Burgundy Snails*  
*Mushrooms, Leeks and Garlic Butter*  
\$17

*Chef, Jeffrey Thompson*  
*Restaurant Manager Melanie Szamweber*  
*Wine Director Sophie Wilhelm*

## MAIN COURSE

*Chef's Daily Frittata*  
*Parmesan and Arugula Salad*  
\$21

*Poached Eggs*  
*Potato, Asparagus and Black Truffle*  
\$23

*Maitake and Truffle Scramble*  
*Potato, Parmesan and Tomato Jam*  
\$24

*Duck Confit*  
*Sunny Side Up Egg, Potato and Maitakes*  
\$23

*Artisan Pasta*  
*Ratatouille, Corn and Parmesan*  
\$23

*Wild King Salmon*  
*Fingerlings, Squash and Swiss Chard*  
\$27

*Veal Loin*  
*Potato Puree, Ratatouille and Mushrooms*  
\$29

*All prices are inclusive of service charge*  
*Menu subject to change*

*Wheatleigh*

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