



# Champagne on Champlain Brunch

Begin your cruise with a glass of complimentary champagne or mimosa!

## Grandpa's Blueberry Buckle 🍷

with a crumb topping

## Spirit Scrambled Eggs (GF)

## Ethan Allen's Homemade Waffle 🍷

## Quiche Du Jour

## Chef Carved Smokehouse Ham (GF)

served with apricot chutney

## Vermont Maple Sausage (GF)

## Potatoes au Gratin 🍷 (GF)

## Mexican Layer Dip (GF)

beans, sour cream, guacamole, cheese, tomatoes, olives, and scallions

## Arugula Pinwheels 🍷

tortilla wrap with boursin cheese, arugula,  
diced tomatoes and balsamic glaze

## Quinoa and Ancient Grain Salad (V)

with seasonal vegetables, pumpkin seeds, cranberries and a balsamic vinaigrette

## Sliced Watermelon (V) (GF)

## Chef's Specials

a variety of salads and accompanying side dishes

## Desserts

## Chef's Choice of Sweet Ending

**\$27.99 per person**

Make your event even more exciting: Ask us about adding a DJ, Trio, Band, Magician, Casino night, or a visit from Champ the Lake Monster!

🍷 Vegetarian      (GF) Gluten Free      (V) Vegan

**20% service charge will be added to your check.**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.