

THE RITTENHOUSE

“The Rittenhouse Hotel Jazz Brunch”

Sunday May 12th, 2019

8 5

[Taxes and service charges are additional-No Alcoholic Beverages Included]

“SAMPLE MENU”



BEVERAGES

JUICES AND HOT DRINKS

Freshly Pressed Orange, Grapefruit, Tomato and Cranberry Juices
La Colombe Coffee, Decaffeinated Coffee, and a Selection of Teas

STARTER

SEAFOOD

Crab Claws
Shrimp
Hamachi Ceviche

SMOKED FISH

Smoked Trout
Smoked Whitefish Salad
Peppered Mackerel
Smoked Salmon

Served with Tomato, Cucumber, Red Onion, Caper

SALAD

Baby Gem lettuce, Green Goddess, Whipped Avocado, Dill, Hardboiled Egg
Sunchoke, Green Apple, Black Truffle, Ponzu Vinaigrette
Grilled Rhode Island Squid, Mussels, Sundried Tomato, Saffron, Radish

HOUSE CURED CHARCUTERIE

Weekly Selection of Cured Meats, Pickles, and Breads

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FROM THE PANTRY

Assorted Bagels with Cream Cheese
Amaretto French Toast, Almonds, Maple Syrup
Fruit Danish, Scones, Assorted Muffins
Sweet Butter and Preserves

MAIN COURSE

OMELETTE

Organic Egg and Egg White Omelets made to order with a Variety of Fillings
Applewood Smoked Bacon, Turkey Bacon
Sage Pork Sausage, Chicken Sausage
Rittenhouse Potatoes

CARVING

Dijon Herb Crusted Rack of Lamb
Chili Honey Glazed Salmon
Tenderloin of Beef
Assorted Rolls & Butter

ENTRÉE

Roasted Amish Chicken, Cider Reduction
Baked Gnocchi, Wild Mushrooms
Asparagus
Wild Rice, Spring Onions and Peas
Grilled Vegetables

DESSERT

DESSERT

Warm Fruit Cobbler, Whipped Cream
Seasonal Fruit Tartlets
Coconut Crème Brûlée
Spiced Carrot Cake
Tiramisu Profitéroles
Dark Chocolate Ganache Tart

Menu is subject to change based on product availability

Brunch will be served in our Ballroom
Second Floor of the Rittenhouse Hotel
210 West Rittenhouse Square
Philadelphia, PA, 19103

For more information please contact Sylvain Briens, Food and Beverage Director, at:
sbriens@rittenhousehotel.com