

*Rittenhouse Inn's*  
**LANDMARK**  
RESTAURANT

**EASTER BRUNCH**

*Includes Beverage, fresh Bakery, First Course, Entrée, and Dessert*

**FIRST COURSE**

**POACHED PEAR**

With Cinnamon Whipped Cream

**MIXED GREENS**

With Peach White Wine Vinaigrette, Bleu Cheese, Figs, and toasted Pecans

**ENTRÉES**

**CHICKEN CONFIT QUICHE**

A smooth blend of Eggs, Cream, and Cheese baked in a flaky Pastry Crust filled with Chicken Confit, Caramelized Onions and Spinach. Served with Asparagus and a zesty Roasted Red Pepper Rouille.

**CRAB CAKES BENEDICT**

Two Panko-breaded Lump Crab Cakes topped with poached Eggs and Lemon Hollandaise sauce. Served with roasted Yukons and thick sliced Bacon.

**STUFFED FRENCH TOAST**

Thick-sliced Cranberry Wild Rice Bread stuffed with Cherries and sweetened Mascarpone Cheese, dipped in Vanilla batter, and grilled to golden brown. Served with pure Wisconsin maple syrup. Served with roasted Yukons and thick sliced Bacon.

**REDDENED WHITEFISH**

Fresh local Whitefish filet, seared to perfection and served with a Lemon Vinaigrette sauce, Israeli large pearl Cous Cous, and Asparagus.

**CHICKEN SPANIKOPITA**

Breast of Hen stuffed with Spinach and Feta Cheese, roasted, and served with Wild Rice Pilaf, Asparagus, and Mornay sauce.

**DESSERTS**

**CLASSIC SUNDAES** - Choose Hot Fudge, Rum, or Turtle

**CHERRY PIE** - House-made pie served Ala Mode

**TIRAMISU** - Coffee & liquor-soaked Sponge Cake, Mascarpone, & Chocolate.

**FLOURLESS CHOCOLATE TORTE** - Served with Raspberry sauce. Gluten Free