

*T*HE LANGHAM, BOSTON SUNDAY BRUNCH

CAFÉ FLEURI

EVERY SUNDAY 11:00AM TO 3:00PM

RESERVATIONS: 11:00AM, 11:30AM, 1:00PM, AND 1:30PM

COST: ADULTS \$55.00, CHILDREN 5-12 YEARS \$25.00, 4 AND UNDER ARE FREE

SEA, GARDEN, FOREST & FARM

*LANGHAM HOTEL BOSTON BRINGS THE FARMER'S MARKET TO THE TABLE AT
EVERY SUNDAY BRUNCH*

LONG-CONSIDERED HOME TO ONE OF BOSTON'S MOST LAVISH SUNDAY BRUNCHES, EXECUTIVE CHEF MARK SAPIENZA CELEBRATES CAFÉ FLEURI'S RECENT GREEN CERTIFICATION FROM THE GREEN RESTAURANT ASSOCIATION BY INTRODUCING A NEW BRUNCH FORMAT THAT SUPPORTS SUSTAINABLE FARMING AND THE USE OF LOCAL INGREDIENTS. DIVIDED AMONGST FOUR STATIONS--SEA, GARDEN, FOREST & FARM-- THAT REFLECT EACH DISH'S ORIGIN, CULINARY STATIONS OFFERING SUSHI, OMELETS COOKED TO ORDER, AND CARVING AND PASTA STATIONS ROUND OUT THE OFFERINGS.

*S*AMPLE *M*ENU



*O*MELETS MADE TO ORDER



EGGS, EGG BEATERS, EGG WHITES

EXOTIC MUSHROOMS, PEPPERS, ONIONS, TOMATOES, SPINACH

COUNTRY HAM & CHOPPED BACON

CHEDDAR & SWISS

CONTINENTAL BREAKFAST



MUFFINS, CROISSANTS, DANISH

ASSORTED BAGELS:

ONION CHIVE, CINNAMON RAISIN, PLAIN CREAM CHEESE

SLICED MELONS AND PINEAPPLE PLATTER AND SEASONAL BERRY BOWL

GRANOLA, BERRY AND YOGURT PARFAIT

FRUIT SMOOTHIE

BREAKFAST



BACON, COUNTRY SAUSAGE, CURED HAM

HOME STYLE POTATOES WITH GREEN ONIONS

EGGS BENEDICT



ENGLISH MUFFINS & POACHED EGGS WITH:

CANADIAN BACON AND HOLLANDAISE

OR

APPLEWOOD SMOKED SALMON AND CHIVE HOLLANDAISE

BREAKFAST



MALTED BUTTERMILK WAFFLES:

WARM MAPLE SYRUP
WHIPPED CREAM, STRAWBERRIES, CARAMELIZED BANANA

SUGAR DUSTED FARMERS CHEESE BLINTZES

WITH APPLE AND RAISIN COMPOTE

PASTA STATION



- FIVE CHEESE TORTELLINI -
- SPINACH AND RICOTTA CHEESE RAVIOLI -
- PENNE -

PLUM TOMATO BASIL SAUCE - PARMESAN CREAM - LOBSTER BISQUE

BABY SHRIMP, EXOTIC MUSHROOMS, PARMESAN, OLIVES,
OLIVE OIL, GARLIC, AND PESTO

BAY SCALLOPS, PROSCIUTTO, SUNDRIED TOMATOES, AND ASPARAGUS

ENTREES

A SAMPLE OF SELECTIONS



MAPLE AND THYME GLAZED ROAST CHICKEN WITH SWEET PEPPER FONDUE

ATLANTIC SALMON WITH MUSSELS, LEEKS AND SAFFRON CREAM

CANADIAN SWEET SHRIMP AND WILD RICE GNOCCHI WITH CORN RAGOUT

HONEY GLAZED CORIANDER ROASTED CARROTS AND PARSNIPS

WHITE CORNMEAL POLENTA WITH LOCAL FORAGED AND EXOTIC MUSHROOM "A LA
CRÈME"

CARVING STATION



SALT CRUST ROASTED NORTHEAST FAMILY FARM PRIME RIB OF BEEF
NEW ENGLAND HORSERADISH CREAM

HERB ROASTED VERMONT LEG OF LAMB WITH MOUTARDE D' BRIVE AND RED WINE
AU JUS

KIDS BARN



MINI BEEF HOT DOGS AND ROLLS

COUNTRY FRIED CHICKEN TENDERS WITH HONEY MUSTARD

MACARONI AND CHEESE

MINI PIZZA BAGEL BITES

CARROT STICKS, CELERY STICKS AND CHERRY TOMATOES WITH RANCH DRESSING

MIXED FRUIT SALAD

RICE CRISPY TREATS AND MINI CUPCAKES