

French Country Manor Estate Breakfast Experience

An elevated countryside dining experience featuring seasonal, chef-inspired selections

First Course – Beverage Selections

Fresh coffee, classic or specialty styles, and premium black, green, and herbal teas.

Almond milk or locally sourced Lancaster County farm-fresh cow's milk.

Seasonal fresh-pressed juice

Second Course – Yogurt Parfait

Served with seasonal fresh fruit and granola

Third Course – Seasonal Fruit

An artfully arranged seasonal fruit cup

Fourth Course – Entrée Selection

One of the following will be served:

- **Eggs Benedict**

Toasted English muffin layered with fresh spinach, poached eggs, your choice of Canadian bacon or smoked salmon, finished with homemade Hollandaise sauce

- **Garden Omelet**

Farm-fresh eggs with your choice of seasonal vegetables, cheese, and meat

- **Eggs Your Way**

Choose from: Over Easy, Over Medium, Scrambled, Poached, or Sunny-side Up

- **Estate Griddle Selection**

Buttermilk pancakes or golden waffles served with seasonal fruit, whipped cream, and pure maple syrup. Gluten free option available upon request.

- **Homemade Creamed Chipped Beef**

Served over golden home fries

- **Breakfast Meats**

Turkey or pork bacon, or turkey, pork, or chicken sausage

- **Artisan Bakery Selection**

English muffin, sourdough, or freshly made bagels

Fifth Course – Sweet Finish

Chef's choice of freshly baked scone, croissant, muffin, or cinnamon roll served warm.

Please communicate dietary restrictions five days prior to your stay