



Best Spots for Weekend Brunch

Thursday, September 06, 2012



David Burke Prime at Foxwoods, Ledyard Connecticut



Worth the drive just over the border is this incredible prime rib brunch. David Burke is a New York City-based chef who is known for innovation and constantly pushing the envelope. He recently received a patent on his beef dry-aging process which includes incredible blocks of pink salt from the Himalayan mountains. His Foxwoods property uses beef as the canvas for the creativity. This is a traditional brunch buffet with carving, pasta and omelet stations spread throughout the bar and dining room. We enjoyed the wide array of breakfast foods offered but we were here for the prime rib. The roast was perfectly done with a nice spice crust on the outside that the carver was more than happy to slice off--or leave on if you're not crazy. The au jus sauce was just right making it a winner for us. 350 Trolley Line Blvd. 860-312-8753, www.davidburkeprime.com