

SUNDAY BRUNCH MENU

11:00 AM to 2:30 PM

Adults \$55.00, Children (Under 12) \$28.00

Build-Your-Own Bloody Mary, French Sparkling & Signature Mimosas

OMELET STATION

Eggs "your way": Our eggs come from Cage-free Chickens
Farm Fresh Selection: Piquillo Peppers, Seasonal Mushrooms, Scallions,
Potatoes, Zucchini, Herbs, Chorizo, Garlic, Jalapeno, Tomatoes,
Feta, Gruyere, Cheddar, Rock Shrimp, Smoked Salmon

CARVING/SAUTÉ STATION

Beef Roast /weekly Speciale
Buttermilk Rolls, Horseradish Cream, Artisan Mustard
Seasonal Pasta Bar

CHEF'S BATTERS

French Crêpes or Waffles with Nutella, Jams, Sugar or Chantilly Cream
Blueberry or Banana Pancakes with Vermont Maple Syrup, Berries and Fruit

ANTIPASTO DISPLAY

Ceviche Bar (Shrimp, Mahi Mahi, Scallops)
Hand Crafted Sushi, Sashimi selection, Locally Smoked Fish, Homemade
Gravlax, Marlin, Sturgeon, White Fish and Salmon Spread, Pickled Herring, King
Crab Legs and Claws with Cocktail Sauce

SALAD BAR

Farmer's Market Selection including Mediterranean Orzo Salad,
Greek Salad, Caprese, Kale Salad and Organic Baby Greens

ENTRÉE STATION

Atlantic Sea Bass with Romesco Sauce, Braised cabbage,
Moroccan Grilled Chicken, Sweet Potato Mash, Tofu Stir Fry

VIENNESE TABLE

Croissants, Danishes, Pain au Chocolat
Assorted Bagels and Assorted Artisan Breads, Rolls
Verrines of Strawberry Shortcake, Pannacotta, Mini Crème Brulée,
Tarts, Macaroons, Cakes, Pastries, Fruit, Berries and Chocolate Confections

LIBATIONS

Bottomless Beverages, Mimosa, Bloody Mary or Peach Bellini.
Freshly Squeezed Juices, Artisan Coffee and Organic Teas