



Sunday Brunch Menu

\$32.00/person

Breakfast Bar

Chef's Freshly Prepared Egg & Omelet Station

Choose from a variety of fresh ingredients.

Made to Order Belgian Waffles

With fresh strawberries & whipped cream.

Lobster Eggs Benedict

Poached egg on brioche crouton, topped with fresh Maine lobster meat & chive hollandaise.

Breakfast du Jour

A different breakfast item each week.

Applewood Smoked Bacon • Home Fried Potatoes • Sausage Links

Antipasto Bar

Italian cured meats, mixed marinated olives, artichoke hearts, mozzarella cilengini, cherry peppers, prosciutto wrapped asparagus, pepperoncinis & marinated mushrooms

Caesar Salad • Tomato-Basil Salad • Roasted Beet & Goat Cheese Salad

**Artisan Cheese Board Including Grana Padano,
Gorgonzola Picante & Aged Asiago**

Served with crackers, breadsticks & traditional accompaniments.

Entrée Bar

Chef's Weekly Carved Roast

Herb Crusted Salmon with Lemon Butter

Chicken du Jour

Chef's Potato du Jour • Seasonal Vegetables

Pasta Bar

Farfalle with Spinach & Prosciutto

With garlic, toasted pine nuts, organic extra virgin olive oil & shaved parmesan cheese.

Gnocchi du Jour

Freshly made potato gnocchi prepared to order.

Wild Mushroom & Ricotta Manicotti

With marinara sauce.

Desserts & Sweets

An extensive selection from Executive Pastry Chef Sam Nahhas including:
Fresh seasonal fruit salad, assorted mini pastries, cakes, assorted mousse cups, crème brûlée, chocolate covered strawberries, cookies, breakfast pastries, danishes, crosissants, muffins, tea breads & much more.

Complimentary glass of champagne or mimosa included with brunch.