

PREMIER PLATED BRUNCH MENU

STARTER (CHOICE OF ONE)

WATERMELON & BABY ARUGULA SALAD (G*)(V)

Feta Cheese | Cherry Tomatoes | Balsamic Vinaigrette

GREEK YOGURT & GRANOLA PARFAIT (V)

Chobani Non-Fat Greek Yogurt | Honey Granola | Fresh Blueberries and Strawberries

MAIN (CHOICE OF ONE)

SCRAMBLED EGGS (G*)

Nueske's Applewood Triple-Thick Cut Bacon | New Red Potatoes & Cauliflower Hash | Arugula Salad with Champagne Vinaigrette & Red Onions

BRIOCHE FRENCH TOAST (V)(N)

Stuffed with Nutella Cream | Fresh Strawberries | Maple Syrup (*Contains Nuts)

OVEN ROASTED CHICKEN BREAST WITH ROSEMARY & THYME

Roasted New Red Potato Salad with Scallions | Hericort Verts | Creamy Mushroom Sauce

DESSERT

SIGNATURE CHOCOLATE CAKE (V)(N)

Creme Anglaise | Raspberry Coulis | Candied Pecans (*Contains Nuts)

MIXED FRUIT WITH STRAWBERRIES (G*)(VG)(V)

Madagascar Vanilla and Orange Cream

NEW YORK STYLE CHEESECAKE (V)(N)

Lemon Mascarpone Cream | Blueberry Compote (* May Contains Nuts)

(N) Contains Nuts(VG) Vegan(V) vegetarian(G*) *Although we make every effort to prepare items denoted with a G* as gluten free, our kitchen is not gluten free, and there is always a small risk of cross contamination.

DISCLAIMER - Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase our risk of food-borne illness, especially if you have a medical condition. Menus subject to change..