

Family Style Brunch **\$53** *Available Saturday & Sunday

Three-Course Brunch including: **Two Appetizers, Two Entrées & Two Sides, One Dessert**
+\$5pp for any additional non-premium items
+\$3pp for unlimited soft drinks, regular and decaf coffee, tea

Appetizers

(choose *two*)

1. Duck Tacos – *al pastor*; soft tortilla, pineapple, cilantro
2. BBQ Wings – *cilantro sour cream*
3. Crispy Shrimp – *spicy remoulade*
4. Fried Calamari – *lime & chili mayonnaise*
5. Caesar Salad – *romaine, endive, arugula, manchego, focaccia croutons*
6. Carrot Salad – *lime yogurt, almonds, baby watercress, citrus dressing*
7. Baby Kale & Broccoli Salad – *quinoa, pickled strawberries, pecans, ricotta salata*
8. Greek Salad – *gem lettuce, feta, olives, peppers, tomatoes*
9. Rigatoni – *cherry tomato pomodoro, parmesan*
10. Yogurt, Granola & Fresh Fruit
11. Brioche French Toast – *maple syrup*
12. Belgian Waffles – *fresh fruit compote & whipped cream*

Premium Appetizers \$9 Supplement

13. Hamachi Crudo – *avocado purée, pineapple, jalapeño, basil*
14. Steak Tartare – *hand-cut beef tenderloin, mustard, pickled onion, crostini*
15. Tuna Tartare – *za'atar cracker, cucumber, harissa aoili*
16. Peruvian Style Octopus Ceviche – *sweet corn, tomato, sweet potato, cilantro, Peruvian aji amarillo*

Entrée

(choose *two*)

1. Roasted Free-Range Chicken Breast – *rosemary jus*
2. North Atlantic Salmon – *lemon butter sauce*
3. Flounder a la Plancha – *tapenade, charred lemon, parsley*
4. Pan Seared Codfish – *eggplant caponata*
5. Orechiette – *rock shrimp, zucchini, basil pesto*
6. Broccoli & Ricotta Panini – *rosemary focaccia*
7. Vegetable Grain Bowl – *quinoa, avocado, seasonal vegetables, sesame, almond, tofu dressing*
8. Egg White Frittata – *steamed vegetables & minced herbs*
9. Cheese Omelet – *sharp cheddar, swiss & argentinian reggianito*
10. Eggs Benedict – *hollandaise sauce*
11. Breakfast Burrito

Premium Entrées \$9 Supplement

12. Grilled Prime NY Sliced Steak
13. Roast Prime Rib of Beef
14. Plancha Seared Scallops
15. Lobster Mac & Cheese – *new york cheddar & crunchy crust*

Sides

(choose *two*)

Mac & Cheese
French Fries
Whipped Potatoes
Sautéed Spinach – *garlic breadcrumbs*
Home Fries – *peppers, onions*

Maple Glazed Carrots
Premium Sides \$3 Supplement
Avocado
Bacon
Pork Sausage

Dessert

(choose *one*)

1. Flourless Chocolate Cake – *raspberry sorbet*
2. Homemade Cookies
3. Coconut Risotto Pudding – *caramelized pineapple, toasted coconut*
4. Celebration Cake (*your choice of cakes, filling, icing and inscription*)
5. Bring your own cake (*additional \$3 pp for slicing fee*)

Premium Desserts

6. Ice Cream Sandwich \$16 each
7. Fruit Platter \$25 each

\$53pp + tax & 16% gratuity + 5% Administration Fee

*All Package items are subject to seasonal changes