

Sixteen Sunday Brunch Menu

\$70 per person *(includes either mimosa or glass of sparkling)*

\$25 *(children eight and younger)*

soup

acorn squash bisque

salads

pork belly, frisee, dried cranberry, apple mostarda
roasted beets, arugula, citrus crème, meyer lemon
faro, golden raisin, toasted almond, goat cheese

entrees

roasted duck, rustic mash of fingerling potatoes, forest mushrooms, duck salmi
pan seared scallop, parmesan polenta, heirloom grape tomato, capers, balsamic brown
butter
fall vegetable mélange

carving station

sea salt crusted prime rib

from the sea

crab legs
shrimp cocktail
market selection of sushi

breakfast items

classic eggs benedict
waffles & pancakes
breakfast sausage & bacon
smoked salmon
assorted fresh fruit
omelet and eggs (create your own)

bread

assorted breads
selection of bagels
assorted dinner rolls
cheese & charcuterie

dessert

an array of desserts prepared by our award winning pastry team

kids station

chicken tenders
mini pizza
mini burger
grilled cheese sandwich
fruit cup & crudities

Please note that the menu is subject to change as our Executive Chef uses seasonal fresh ingredients that arrive in our kitchen on a daily basis.

***Gluten Free & Vegetarian Items are marked at each station.*