



**Brunch is served in 3 Courses with the addition of 4 items passed Tableside
& Unlimited Prosecco, Mimosa's, Bellini's & Kir Royales!**

1st Course

Roasted Butternut Squash Bisque

Slovenian Pumpkin Seed Oil

Chicken Liver Mousseline

Onion Jam & Sliced Baguette

Risotto

Black Truffle & Scallion

Field Lettuce Salad

Goat Cheese and Lemon Pepper Vinaigrette

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**Main Course**

**Short Rib Ravioli with Foie Gras**

*Sauteed Broccoli Rabe, Amoretti Cookie & Port*

**Buttermilk Fried Chicken**

*Gruyere Mac & Cheese, Cucumbers & Sour Cream*

**Pan Seared Chatham Cod**

*Basmati Rice, Snow Peas & Almond Romesco*

**Miso Glazed King Salmon**

*Ragout of Orzo & Broccoli Rabe*

**Poached Eggs**

*Creamed Spinach & Crabmeat Hollandaise*

**Duck Confit**

*Farro & Spinach, Mango Chutney*

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Dessert Course

"Classic" Crème Caramel

Fresh Fruit

Belgian Chocolate Espresso Tart

Short Bread Crust & Pistachio Foam

Almond Pound Cake

Blueberry Compote & Candied Almonds

Tiramisu

Mascarpone & Espresso

Price fixed \$48.00 per person