

Sample Sunday Brunch Menu

STARTERS

*Greek Yogurt Smoothie, Seasonal Fruits and
Date Nut Bread*

*House Made Granola, Non-Fat Yogurt and
Fresh Berries*

Irish Oatmeal, Apple Pecan Topping

Salads and Appetizers

*Baby Arugula
Parmesan, Fennel and Spiced Nuts*

*Organic Mesclun Greens
Red Wine Vinaigrette*

*House Smoked Salmon
Radish, Capers and Brioche*

From the Griddle

*Cornmeal Griddle Cakes
Crème Fraiche and Stone Fruits*

On The Side

*House Baked Pastries
Please ask for our daily selection*

Toast, English Muffin, Bagel, Baguette

*Neuskies Bacon, Smoked Ham or
Homemade Turkey and Herb Sausage*

MAIN COURSE

Egg Preparations

Manchego and Herb Omelet

*Wild Mushroom Frittata
Roasted Tomato and Grilled Onion*

Smoked Ham and Gruyere Omelet

*Poached Eggs
Caramelized Potatoes, Mushroom and
Asparagus*

Main

*Roasted Chicken
Panisse, Wild Mushrooms and Baby Leeks*

*Grilled Halibut
Fennel and Spring Vegetables*

*Burgundy Truffle Risotto
Cepes, Fava's and Burgundy Truffle*

Dessert

*Buttermilk Panna Cotta
Meyer Lemon Glaze*

Tasting of Sorbets and Ice Creams

Honey Madeleines

*Warm Fudge Brownies
Passion Fruit Sorbet*

*Rhubarb Crumble
Crème Fraiche Ice Cream*

Chef, Jeffrey Thompson