



2010-2011 winter brunch

served with assorted bread basket, fresh orange juice, and coffee

PROSCUITTO AND GOAT CHEESE STRATTA

layered free range whipped eggs with proscuitto, goat cheese, fresh basil, scallions and thin sliced baguette

SPANISH POACHED EGGS

free range poached eggs on corn muffins with chipotle hollandaise and crisped chorizo sausage

MEDITERRANEAN FRITTATA

layered free range whipped eggs with thin sliced red potatoes, tomato, feta, fresh oregano, and spinach

SMOKED SALMON STRATTA

layered free range whipped eggs, thin sliced baguette, smoked salmon, dill, cream cheese, chives, and dill

CRAB CAKE BENEDICT

free range poached eggs, crab cakes, toasted english muffin, spinach, dill hollandaise

CHEESY SCRAMBLED EGGS

jalepeno peppers, cheddar cheese, and trio of bell peppers, and onion

MUSHROOM AND CARAMELIZED ONION FRITTATA

layered free range whipped eggs, thin sliced red potatoes portobello mushrooms, asiago cheese, caramelized onions

PROSCUITTO WRAPPED MELON

cantaloupe wrapped with thin sliced proscuitto

APPLE WOOD SMOKED BACON

MAPLE GLAZED SMOKED SAUSAGE

ITALIAN SAUSAGE

CHICKEN AND APPLE SAUSAGE

ORANGE GLAZED HAM

FRESH FRUIT WITH GRANOLA, HONEY AND YOGURT

BLOODY MARY GAZPACHO SHOOTERS

HAM AND BRIE EN CROUTE

thin sliced ham with brie, apples, and honey mustard wrapped in puffed pastry and baked

POACHED SALMON

poached wild caught salmon with salsa verde

GRILLED ASPARAGUS

with shaved parmesan, lemon, and pepper

SMOKED SALMON BILINIS WITH CAVIAR

CRÈME BRULE FRENCH TOAST

with honey caramel syrup topped with brown sugar & strawberries

FRESH FRUIT

assorted melon, berries, and citrus