



ITALIAN SATURDAY BRUNCH

(Sample Menu)

12P.M.-2P.M.

\$64 per adult and \$34 per child under 12 years old

Smoked & Cured

Smoked Salmon (Gluten Free)
Lemon, Pickled Onions, Capers, Cornichons

Hand Sliced Prosciutto and Salami
Pickled Onions, Mustard, Cornichons

From The Garden

Baby Greens
Homemade Dressings and Vinaigrettes, Extra Virgin Olive Oil
Antipasti – Roasted Mixed Vegetables with a Salsa Verde Marinade

East Coast Seafood Bar

Canadian Lobster Tails, Poached Shrimp,
Crab Legs, Freshly Shucked Canadian Oysters
Classic Mignonette, Horseradish, Cocktail Sauce, Marie Rose, Tabasco & Hot Sauce, Lemon & Lime
Crudo – Scallop Crudo with a 'Nduja & White Balsamic Vinaigrette, garnished with Sorrel & Micro Arugula

Pasta Selection

Squid Ink Cavatelli with Mixed Seafood, Sautéed Rapini, Cherry Tomatoes, Chile & Herbs

Cheese

Cheese selection from our Cheese Cave
Crackers, Grissini, Baguette, Grapes, Marinated Olives, Sundried Tomato

Breakfast Market

Eggs Benedict, Classic Hollandaise (Gluten)
Country Pork Sausages, Crispy Bacon
Pancakes or Banana Bread French Toast with Mixed Berries, Maple Syrup

Entrées

Chicken Diablo with Eggplant Caponata
Pan Seared Branzino with Braised Heirloom Tomato Sauce & Mussels
Roasted Heirloom Baby Carrots, Snap Peas with a Mint & Meyer Lemon Gremolata

Desserts

Fresh Fruit
Chocolate Fondue, Seasonal Fruit, Marshmallow, Banana Bread
3 Dessert Selection – Tiramisu, Raspberry Tart, Pistachio Cannoli

Please note this is a sample menu. All food items are subject to change weekly