

## BRUNCH

### {APPETIZERS}

**Smoked Salmon on Potato Crêpes**  
topped with cream cheese & caviar

**Asparagus Omelette Rolls**  
served with roasted chili ketchup

### {EGGS}

**Frittata**  
wild mushroom or leek & asparagus  
on crispy potato crust

**Cheesy Omelettes Made to Order**

**Sourdough Egg Panini's**  
with pancetta & arugula

**Scrambled Eggs Florentine**  
with sautéed garden onions &  
spinach topped with crisp proscuitto

**Poached Eggs Benedict**  
with Roasted Asparagus, Country Ham  
& Chive Oil

### {FRUIT SALADS}

**Watermelon Mojito Salad**  
jicama, lime, mint, honey & cayenne... Yum

**Fresh Cut Seasonal Fruit**  
ask for local & organic fruit!  
Seasonal Fruit Compote

### {BREAKFAST MEATS}

**Savory Braised Pulled Pork**

**Applewood Smoked Bacon**

**Country Sausage**

### {EGG ACCOMPANIMENTS}

**Sweet Potato Hash**  
or ask for creamy yukon gold potatoes instead!

**World's Greatest Grilled Polenta**  
served with oven roasted tomatoes & fresh herbs

**Corn & Bacon Pie**  
with cornmeal crust & gruyère

### {SWEETS}

**Traditional Belgian Waffles**  
served with fresh whipped cream  
& seasonal fruit compote

**Panettoni Bread Pudding**

**Filo Banana & Dark Chocolate Empanadas**

**Cinnamon Rolls with Cream Cheese Glaze**

**Selection of House Made Breads**  
paired perfectly with our creamy homemade butter

**Selection of House Made Jams**  
ginger peach butter • mango jam with cardamom •  
organic local blackberry

### {BEVERAGES}

**Coffee/ Tea Service**

**Mimosas & Bellinis**

**Agua Fresca**  
watermelon & basil, lemon & mint, coconut & lime

**Hibiscus Iced Tea**  
with edible flowers & honey

**Roasted Red Pepper Bloody Marys**