

PARADISO

BRUNCH PRIX FIXE MENU

CAMPANIA

\$42 PER GUEST

~ Choice of Starter ~

PROSCIUTTO & MELON

Prosciutto de Parme / Fresh Seasonal Melon / Mint Julip

TUSCAN AVOCADO TOAST

*Grilled Focaccia / Hard Boiled Egg / Cherry Tomato Mista / Citrus Drizzle
Add Seared Rare Abi Tuna +\$7 Supplement*

FRESH BERRIES & SWEET MASCARPONE

Champagne Marinated Berries / Honey Whipped Mascarpone / Marcona Almonds

~ Choice of Main Course ~

WOOD BURNING OVEN FLORENTINE FRITTATA

Baked Eggs / Roasted Seasonal Vegetables / Baby Spinach / Fresh Mozzarella / Aged Gruyere

CLASSIC BLACK FOREST HAM EGGS BENEDICT

*Buttery Toasted English Muffin / Crispy Potato Cake Hash Browns / Three Citrus Hollandaise
Add Wood Oven Roasted Cold Water Lobster- +\$10 Supplement*

GRAND MARINER FRENCH TOAST

Fresh Baked Brioche / Caramelized Bananas Foster Maple Sauce

~ Includes Choice of Beverage ~

Zocalo Coffee Service / Selection of Teas / Fresh Squeezed Juices / Milk / Ice Tea

20% GRATUITTY WILL BE ADDED ALONG WITH SALES TAX

VEGETARIAN OPTIONS AVAILABLE FOR ALL COURSES

Corkage fee \$25.00 per 750 ml. Bottle. / Cake cutting fee \$5.00 per person

**Consuming raw/undercooked meats, poultry, seafood, shellfish may increase your risk of foodborne illness, especially if you have a medical condition*