

PARADISO

BRUNCH PRIX FIXE MENU

PIEMONTE

\$48 PER GUEST

~ Choice of Starter ~

BABY SEAFOOD LOUIE SALAD

Dungeness Crab / Bay Shrimp / Poached Prawn / Avocado / Egg / Tossed in Louie Dressing & on the side

TUSCAN AVOCADO TOAST

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

FRESH BERRIES & SWEET MASCARPONE

Champagne Marinated Berries / Honey Whipped Mascarpone / Marcona Almonds

~ Choice of Main Course ~

SHORT RIB HASH

Two Poached Eggs / Baby Crispy Potato Cake Hash Browns / Three Citrus Hollandaise

GRAND MARINER FRENCH TOAST

*Fresh Baked Brioche / Caramelized Bananas Foster Maple Sauce
Choice of Applewood Smoked Bacon or Chicken Apple Sausage*

DUNGENESS CRAB OMELETTE

Avocado / MT Tam. Triple Crème / Crispy Potato Cake Hash Browns

~ Includes Choice of Beverage ~

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

20% GRATUITY 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*