

PARADISO

BRUNCH PRIX FIXE MENU

CAMPANIA

\$38 PER GUEST

~ Choice of Starter ~

TUSCAN AVOCADO TOAST

Grilled Focaccia / Hard Boiled Egg / Cherry Tomato Mista / Citrus Drizzle
ADD Pan Seared Scallops 2 Pieces \$9/ Person

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
MAKE IT A DUNGENESS CRAB CAKE BENEDICT + \$9 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% GRATUITY WILL BE ADDED ALONG WITH SALES TAX
VEGETARIAN OPTIONS AVAILABLE FOR ALL COURSES

Corkage fee \$35.00 per 750 ml. Bottle (2 bottle maximum) / 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*