

PARADISO

BRUNCH PRIX FIXE MENU

PIEMONTE

\$45 PER GUEST

~ Choice of Starter ~

BABY SEAFOOD LOUIE SALAD

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

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 ~

SHORT RIB HASH

*Two Poached Eggs / Baby Crispy Potatoes / Caramelized Onion & Bell Peppers
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% GRATUITTY WILL BE ADDED ALONG WITH SALES TAX

PRICES SUBJECT TO CHANGE / ALL PARTY TIMES ARE FOR 2 ½ HOURS

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*