

# 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 \$12/ 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 / 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*

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.*