

CAMPANIA BRUNCH PRIX FIXE MENU

\$39 PER GUEST

~ <u>Choice of Starter</u> ~ **TUSCAN AVOCADO TOAST**

Grilled Focaccia / Hard Boiled Egg / Cherry Tomato Mista / Citrus Drizzle

APPLE & PROSCIUTTO SALAD

Mixed Greens / Gorgonzola / Candied Pistachios / Walnut Vinaigrette

FRESH BERRIES & SWEET MASCARPONE

Champagne Marinated Berries / Honey Whipped Mascarpone / Marcona Almonds

~ <u>Choice of Main Course</u> ~

SHORT RIB HASH

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

CLASSIC BLACK FOREST HAM EGGS BENEDICT

Buttery Toasted English Muffin / Crispy Potato Cake Hash Browns / Three Citrus Hollandaise

GRAND MARINER FRENCH TOAST

Fresh Baked Brioche / Caramelized Bananas Foster Maple Sauce

20% TAXABLE GRATUITY WILL BE ADDED ALONG WITH SALES TAX VEGETARIAN OPTIONS AVAILABLE FOR ALL COURSES

Corkage: \$35 | 750ml Bottle OR \$60 | Magnum: 3 bottles maximum | Outside Dessert Fee \$40 | \$60 12 or more guests
*Consuming raw/undercooked meats, poultry, seafood, shellfish may increase your risk of foodborne illness, especially if you have a medical condition.