

PARADISO

PIEMONTE BRUNCH

PRIX FIXE MENU

\$51 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 \$12/ 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 / Triple Crème Brie
Crispy Sicilian Potatoes with Roasted Peppers, Onions & Basil*

20% GRATUITTY 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.*