

PARADISO

CAMPANIA BRUNCH

PRIX FIXE MENU

\$42 PER GUEST

~ Choice of Starter ~

TUSCAN AVOCADO TOAST

Housemade Grilled Focaccia / Poached Eggs / 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

~ Choice of Main Course ~

SHORT RIB HASH

*24-Hour Braised Wagyu Rib / Two Poached Eggs / Gabby's Potatoes
Caramelized Onion / Roasted Red Bell peppers / 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

Cinnamon Twist Brioche / Caramelized Bananas Foster Maple Syrup

20% TAXABLE GRATUITY WILL BE ADDED ALONG WITH SALES TAX

VEGETARIAN OPTIONS AVAILABLE FOR ALL COURSES

Corkage: \$40 / 750ml Bottle (3 bottles max) & \$60 / Magnum: (2 bottles max) / 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*