

# PARADISO

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## PIEMONTE BRUNCH PRIX FIXE MENU \$51 PER GUEST

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~ 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**

*Housemade Grilled Focaccia / Poached Eggs / Cherry Tomato Mista / Citrus Drizzle*

### **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*

### **GRAND MARINER FRENCH TOAST**

*Cinnamon Twist Brioche / Caramelized Bananas Foster Maple Syrup*

### **DUNGENESS CRAB OMELETTE**

*Maine Lobster & Gulf White Shrimp / Avocado / Triple Creme Brie / Sicilian Potatoes*

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*