BRUNCH

MARKET FRESH SALAD STATION

Chef's Soup of the Day

Tri-Colored Cauliflower with Sherry and Shaved Grana Padano (GF, V)

Fennel and Saffron with Local Apples and Basil (GF, V+)

Blood Orange and Madjool Dates with Cilantro (GF, V+)

Roasted Parsnip and Chives with Garlic Aioli (GF, V)

Mixed Baby Greens with Assorted Toppings and House-Made Vinaigrettes (GF, V)

CHOPPED SALAD STATION $\left(\mathsf{V} \right)$

Choice of Chopped Romaine, Kale, Frisse with Assorted Toppings and Dressings

CHILLED SEAFOOD

Scallop and Shrimp Ceviche Shrimp Cocktail with Cocktail Sauce

HOUSE PATÉ AND CHEESE DISPLAY

with House Made Pate, Assorted Artisan Cheeses, Stone Ground Mustard, Pickled Red Onions, Candied Nuts and Fresh Berries

BAGEL AND SMOKED SCOTTISH SALMON STATION

with Toasted Bagels, Red Onion, Capers, Lemon and Assorted Cream Cheeses

OMELET STATION

Fresh Eggs Prepared to Order with Choice of Toppings

PASTA AND RISOTTO STATION

Fresh House Pasta Prepared to Order with Choice of Sauce and Toppings

Pancakes Prepared to Order with Choice of toppings

PANCAKE STATION

or

Freshly Made Risotto with Choice of Toppings

CARVING STATION

Prime Rib Roast (GF) Served with Chimichurri, Bacon Jam, Bordelaise or House-Made Steak Sauce Freshly Baked Rolls with Local Butter

HOT AND COLD SANDWICHES

Muffaleta Sandwich with Diced Pepper and Olive Salad, Salami, Ham, Mortadella and Provolone Cheese on Ciabatta Bread Grilled Veggie Sandwich with Roasted Grilled Vegetables, Basil Pesto, Lettuce and Tomato on Foccacia Bread (V) Breakfast Burrito with Scrambled Eggs, Sour Cream, Pico de Gallo, Potatoes and Cheese



DESSERT DISPLAY

Chocolate Specialties, Petit Fours, Tortes, Gluten-Free Desserts, and Artisan Pastries Ice Cream Bar with Chocolate Sauce and Assorted Toppings