

GROUP DINING BRUNCH MENU

(served family style)

flash fried calamari with a spicy chipotle chili glaze and pickled ginger
sweet coconut fried prawns, mixed greens, cucumber, mango,
sesame-citrus vinaigrette

local mixed greens, apple, champagne vinaigrette

buttermilk pancakes, maple syrup, whipped butter

or

short rib hash, country potatoes, sauteed spinach, caramelized onion,
eggs over medium, bordelaise, toast

or

scramble, sauteed mushrooms, spinach, tomatoes, onions, cheddar cheese,
country potatoes, toast

or

croque madam, ham, gruyere cheese, sunny side up egg, local mixed greens

gelato of the day

or

sorbet of the day

or

chocolate-hazelnut mousse bar, raspberry and chocolate sauces

\$63.00 per person includes coffee, tea, and iced tea
20% gratuity and 8% sales tax will be added - room charge may apply
does not include alcoholic beverages or corkage
our menus are seasonally prepared, occasional changes can be expected