



Champagne Brunch

First Course

(choice of one)

Soup du Jour

The Chef's daily creation

*Grilled Portobello Mushroom Goat Cheese Puff Pastry
Drizzled with a balsamic reduction*

Chef's Crepe

Chef Sonia Cisneros' unique take on a French favorite

Entrée

(choice of one)

*Pan Seared Mahi Mahi
Zucchini risotto and chive butter sauce*

*Seared Chicken Veronique
Fingerling potatoes, seedless grapes, with a shallot and white wine sauce*

*Steak and Eggs
Grilled New York strip, two eggs any style, pommes lyonnaise,
your choice of white, wheat, or seven grain toast*

*French Toast with Warm Maple Syrup
With fresh berries, whipped cream, and your choice of bacon, ham or sausage*

*Shrimp Omelet
Onion, Gruyere cheese, tomatoes, and pommes lyonnaise*

*Duo of Grilled Scallops and Salmon
Served with shiitake mushroom risotto, vegetables of the day with dijon mustard sauce*

Dessert

(choice of one)

*Tiramisu
With Chocolate Sauce*

*Berry Crumble
With vanilla bean gelato*

*Chocolate Mousse
With fresh raspberries and whipped cream*

*Brunch includes coffee, tea, or juice
and unlimited champagne and mimosa service*

\$37.00 per person

\$32.00 per person without champagne

Exclusive of tax or gratuity