



for Brunch.....

Arrive Appetizer Bar

House-made Granola
Sun-dried Apricots, Apples, Banana Chips, Cherries, Craisins

Yogurtinis & Fruitinis

Summer Fruits & Berries

A Selection of Semisoft & Hard-Ripened Cheeses
Artisan Breads

Fresh Garden Greens & Organic Herbs
Summer Specialty Dressings

Lightly Tossed Salads

8. With Entrée
13. Stand Alone

Entrees

Bananas Foster French Toast

Brown Sugar Bourbon Maple Syrup

13.

Strawberry Belgium Waffles

Maple Syrup & Fresh Whipped Cream

13.

Spinach, Potato & Mushroom Frittata

Tomato – Basil Concassé

13.

The Chef’s Benedict

Poached Eggs, Hollandaise, Black Forest Ham, & Asparagus Served on a Flaky Croissant

14.

Paprika Dusted French Cut Breast Of Chicken

Spring Vegetable Ratatouille & Green Peppercorns

16.

Pan Seared Halibut

Baby Bok Choy & Lemon Grass Broth

18.

Four Cheese Agnolotti

Heirloom Tomato Ragout, Basil & Shaved Parmesan

15.

Smoked Salmon Salad

Micro Greens, Capers, Red Onion, Pumpernickel, Dill Aioli & Bagel Crisps

15.

Sides

Hickory Smoked Slab Bacon 5.

Turkey Sausage 5.

Hickory Smoked Sausage Links 5.

All entrees include a bakery selection, choice of juice or soft drink, coffee, decaf or tea.

Desserts

Carrot Cake, Cheese Cake or Espresso Mousse Shots

Single for 2. Trio for 5.

Chocolate Trio

7.

Sorbet

5.