

PREMIER PLUS PLATED BRUNCH MENU



STARTER (CHOICE OF ONE)

WATERMELON AND FETA SALAD (G*) (V)

Pickled Cucumbers | Watercress | Fresh Dill | Mandarin Orange Vinaigrette

GREEK YOGURT AND GRANOLA PARFAIT (G*) (V)

Chobani Non-Fat Greek Yogurt | Honey Granola | Fresh Blueberries and Strawberries

MAIN (CHOICE OF ONE)

SCRAMBLED EGGS (G*)

Nueske's Applewood Triple-Thick Cut Bacon | New Red Potatoes & Cauliflower Hash | Arugula Salad with Champagne Vinaigrette & Red Onions

BRIOCHE FRENCH TOAST (V) (N)

Stuffed with Nutella Cream | Fresh Strawberries | Maple Syrup (Contains Nuts)

BUTTERMILK-BRINED CHICKEN BREAST (G*)

Mustard Glazed Marble Potatoes | Marinated Artichokes | Baby Zucchini | Apricot Preserves

LEMON POTATO GNOCCHI (V) (G*) (VG)

Baby Zucchini | Spring Pea | Shaved Parmesan Reggiano

DESSERT (CHOICE OF ONE)

TRES LECHES (V)

Whipped Cream | Fresh Berries | Kiwi

BASQUE 'SPANISH STYLE' CHEESECAKE (V)

Mascarpone Whipped Cream | Fig Raspberry Reduction | Blackberries

MIXED BERRIES AND PINEAPPLE (G*) (VG) (V)

Fresh Mint | Lime Spritz

(N) Contains
Nuts

(VG) Vegan (V) Vegetarian

(G*) *Although we make every effort to prepare items denoted with a G* as gluten free, our kitchen is not gluten free, and there is always a small risk of cross contamination.

DISCLAIMER - Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase our risk of food-borne illness, especially if you have a medical condition. Menus subject to change.