

PREMIER PLUS PLATED BRUNCH MENU

STARTER (CHOICE OF ONE)

BUTTERNUT SQUASH AND KALE SALAD (G*)(V)
Red Oak Lettuce | Aged White Cheddar | Marcona Almonds | Maple Sherry 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)
Stuffed with Nutella Cream | Fresh Strawberries | Maple Syrup

BUTTERMILK-BRINED CHICKEN BREAST
Mustard Glazed Marble Fingerlings | Marinated Artichokes | Balsamic Brussel Sprouts | Apricot

POTATO GNOCCHI WITH TOMATO RAGU (G*)(V)
Rosemary Whipped Ricotta | Fresh Herbs | Shaved Parmesan Reggiano

DESSERT (CHOICE OF ONE)

TIRAMISU (V)
Whipped Mascarpone Cream | Espresso

MIXED BERRIES AND PINEAPPLE (G*)(VG)(V)
Fresh Mint | Lime Spritz

BASQUE 'SPANISH STYLE' CHEESECAKE (V)
Mascarpone Whip Cream | Pomegranate Fig Reduction

(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.