



# Breakfast and Brunch

## Sweet Dishes

### Citrus French Toast

Delicate brioche soaked in custard with cinnamon and zests of citrus fruits. *Served with honey and orange blossom whipped cream.*

### Crème Brulee French Toast

Pantone or sweet cake dipped in rich thick vanilla bean custard. Topped with a Brulee of caramelized sugar. *Served with vanilla bean whipped cream.*

### Gingerbread French Toast (*seasonal*)

Slices of fragrant gingerbread soaked in egg with five spices. *Toasted and served with a side of maple syrup, maple butter and vanilla whipped cream.*

### Brie en Croute

Wheel of Brie wrapped in puff pastry purse, topped with brown sugar and caramelized walnuts. This is absolutely blissful!

### Fruits and Cream

Seasonal Fruits piled high. *Served with fresh vanilla whipped cream and walnuts.*

## Savory Dishes

### Frittata Toscana

Italian style omelet with rustic Tuscan sausage, spinach, white bean, egg and freshly chopped herbs. Finished in the oven w/ parmesan breadcrumb topping

### Eggs Natasha

Thick savory pancakes mixed with freshly chopped tarragon. Topped with prosciutto a fried egg and fresh béarnaise sauce.

### Candy Bagel and Lox

Citrus cured jasmine tea smoked salmon topped with grapefruit cream and caper on garlic bagel slice Award Winning

### Remodeled Home Fries

Diced potatoes baked until crispy w/ fresh blueberries, tarragon & Gorgonzola.

**Platter of Meats** Thick cut apple-wood smoked bacon, chicken stuffed sausages, & herb pork patties.