

# BRUNCH

*All items in the section below are included along with a choice of entrée*

## Pastry Station

*artisan rolls / petite croissants / danish & pastries  
plugra butter and hand-crafted fruit preserves*

## Seafood Display\*

*crab cocktail / PNW oysters / poached shrimp  
cocktail sauce / saffron tartar sauce / cucumber mignonette*

## Breakfast Sides\*

*nodine's pepper bacon / pork sausage / black forest ham / potatoes o'brien*

## Hand Carved Prime Rib\*

*au jus / horseradish crème fraîche*

## Chef Anthony's Dessert Buffet

*an elaborate display of assorted desserts*

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## CHOICE OF ONE ENTRÉE

### Jumbo Lump Crab Cake Benedict\*

*ritz cracker-ruffles potato chip-pretzel crust / avocado purée / poached egg / hollandaise*

### Petite Filet of Beef and Two Farm Fresh Eggs\*

*mesquite grilled prime beef / organic eggs*

### Lobster Hash\*

*potatoes o 'brien / poached eggs / dill hollandaise / espelette pepper*

### Fried Jidori Chicken & Waffle\*

*vermont pure maple syrup / cayenne-honeycomb butter*

### Three Egg Omelet\*

*your choice:*

*lobster / smoked salmon / bacon / black forest ham / pork sausage  
spinach / onion / roasted mushrooms / bell pepper / tomato  
cheddar / aged gouda / black pepper pepato / comté / smokey blue / aged chèvre*

*85 per person*

\*Items on this menu contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness, especially if you have certain medical conditions.