



## Sunday Brunch – October 18<sup>th</sup>

### CHOICE OF STARTER

#### **Eggs Benedictine English muffin**

grilled tomato, mushrooms, fresh avocado, bacon, sausage

or

#### **Assorted Sushi Plate**

or

#### **Vegetable Pot Sticker**

ginger citrus soy

or

#### **Italian Antipasto**

Parma ham coppa, schiacciata, salame, burrata, olives, giardiniera

### CHOICE OF FIRST COURSE

#### **Oxtail Ravioli**

sautéed spinach, mushroom morel sauce

or

#### **Brie Baked in Puff Pastry**

mango chutney, mixed green lettuce

or

#### **Lobster Tacos**

cabbage, lettuce, avocado, sweet chili mayonnaise

or

#### **Crispy Octopus**

tomato & chorizo marmalade, fava beans, garlic sauce

### CHOICE OF MAIN COURSE

#### **Local Grilled Tuna**

red and yellow beets, cauliflower purée, mango & papaya salsa

or

#### **Surf & Turf**

lobster tail and New York steak, sautéed spinach, roasted potatoes

or

#### **Grilled Meat Combo**

lamb chop, tenderloin skewer, baby back ribs, truffle crispy potatoes, coleslaw salad

or

#### **Baked Eggplant Parmigiana**

basil pesto, burrata, stracciatella

### DESSERT

#### **Chef's Choice Dessert**

or

#### **Artisan Cheese Platter**

**Brunch \$42**

**with Prosecco \$60**

**Brunch Cocktails \$5 each**