

Sunday Brunch Event Menu

Ι

(Choose one for your guests)

New England Clam Chowder Quahogs, potatoes, applewood smoked bacon Starlight Gardens Organic Greens Bulls blood beet greens, samish spinach, sherry vinaigrette Seasonal Fresh Fruit Medley

Caesar Classic Caesar dressing, Grana Padana, roasted garlic croutons

II

(Choose four for your guests)

Max's Crab Cake Benedict Farm eggs, jumbo lump crab cake, béarnaise

Max Benedict Farm eggs, sauce béarnaise, English muffin, house smoked bacon, potatoes

Chopped Shrimp Salad Crumbled gorgonzola cheese, sweet sherry vinaigrette

NY Strip & Eggs Brioche, garlic aioli, skillet potatoes, béarnaise

Grilled Chicken Caesar Salad Shaved Grana Padana cheese, garlic croutons

Smoked Salmon Scramble Red onion, capers, dill, skillet potatoes

Sea Scallops Waldorf Salad Granny smith apples, candied walnuts, gorgonzola cheese

III

(Choose Two For your guests)

Valrhona Flourless Chocolate Torte Vanilla scented whipped cream
Vanilla Bean Crème Brûlée Coconut cookie, starfruit
Seasonal Fruit Crisp Cold Fusion gelato
Key Lime Pie Blood Orange Sauce

Menu Price is \$30 per guest and is subject to tax and gratuity.