



BRUNCH & LUNCH MENU PACKAGE



canapés & hors d'oeuvres

- challah french toast triangles, maple syrup
- mini blueberry pancakes, chantilly crème
- scrambled egg tartelets (chives, pancetta, salmon roe)
- fruit skewers. yogurt dipping sauce
- blue moon: blueberries & bananas smoothie shooter
- morning sunrise: mango smoothie shooter
- stuffed crêpes, ricotta cheese, currants & vanilla
- mini grilled cheese triangles
- buffalo mozzarella & heirloom tomatoes topped with basil, chervil & olive oil
- salmon grave lax, cucumber cups, toasted sesame seeds & preserved lemon
- bite sized savory crêpes with wild & domestic mushrooms & french brie
- chilled cucumber soup shooters with crème fraiche & tomato vodka sorbet
- italian bread crostini with fresh tomatoes, new virgin press olive oil & leafy oregano
- bite sized broiche, whipped mascarpone, topped with orange marmalade & orange zest
- caesar bites: heart of romaine, pancetta & parmesan, creamy garlic
- asparagus & goat cheese baked in leafy pastry shell with dill & cracked pepper
- bamboo skewered capon breast with chili flakes, grilled mango & curry dipping sauce
- toasted walnut bread with gorgonzola & fig compote
- mini croissant sandwiches filled with whipped marscapone & smoked salmon
- goat cheese baked in crisp pastry with cracked pepper & pistachios
- pink grapefruit segments, cashew and toasted coconut salad
- sake cup filled with a spicy gazpacho soup
- cheese tartelette topped with sundried tomatoes
- savory spinach & ricotta herb crêpe
- mini quail egg florentine with bernaise mayo
- warm crab cake topped with chili corn salsa & coriander sprouts
- grilled chevre frittata, cured tomato
- mini breakfast trifles: vanilla yogurt, sprinkled with granola, topped with berries
- mini zucchini and marjoram frittatas
- fresh figs with rosemary marscapone, crisp san denielle prosciutto
- smoked salmon & gruyere toast

salads & starters

- individual quiche with roasted sweet onions and cheddar, oven roasted new potatoes
- baked ricotta, heirloom tomatoes, basil, garden herbs, edible flowers, olive oil & fleur de sel
- wild and domestic mushroom salad with arugula, oven dried tomatoes, and frilled rosemary focaccia
- leaves of baby spinach tossed with strawberries, toasted almonds, cracked pepper, aged balsamic
- watermelon, cantaloupe, asian pear, cucumber, aged feta cheese, niçoise olives, micro greens
- belgian waffles, assorted berries and vanilla whipped cream
- lemon and ricotta crepes, served with sun-dried cherry compote
- challah french toast, seasonal berries and rum whipped mascarpone cream
- goat cheese baked in crisp pastry with a pickled pepper salad and olive poached garlic
- potato & leek latkes with smoked salmon, crème fraîche, salmon pearls, grilled lemon and garden chives

soups

- pea, mint, lobster
- honeydew, cucumber, cilantro, crème fraîche
- summer tomato, avocado, spicy tequila sorbet
- green gazpacho, tomato grappa sorbet
- leek, new potato
- cucumber, dill, vodka tomato sorbet
- lobster consommé, shellfish ravioli
- mushroom "cappuccino", smoked pancetta wonton
- cream of tomato, basil scented whip cream, oversized crouton

main s

- browned butter scrambled eggs, chive hollandaise sauce, freshly baked butter-croissant
- individual frittata with onions, mushrooms, feta cheese, rosemary scented roasted potatoes
- traditional eggs benedict, drizzled with hollandaise, organic greens in a balsamic vinaigrette
- butternut squash ravioli, roasted orange in a sage cream sauce
- market mushroom risotto, topped with deep fried leeks and parmesan cheese
- spinach and ricotta crepes drizzled with a light cream sauce, grilled seasonal vegetables
- schmaltz glazed capon breast, porcini mushroom sauce, whipped potatoes, green beans in pine nut butter
- roasted organic chicken, Tuscan bread salad with currants and pine nuts
- veal medallions topped with porcini aioli with baked potato, pencil beans and roasted bell peppers
- grilled striped bass with yukon gold mash, lemon salad and sun-dried tomato dressing

desserts

- tahitian vanilla crème brûlée, crunchy caramel crust
- filo baked pear, crème anglaise, blackcurrant sorbet
- meyer lemon, toasted coconut tart
- warm black mission fig & raspberry crostata
- passion fruit mousse, vodka marinated raspberries
- pear tart, champagne sorbet
- brioche cinnamon bun, toasted pecans, white chocolate grand marnier ice cream
- tiramisu: lady fingers, espresso, rum, mascarpone
- summer bread pudding, mixed berries, vanilla crème anglais