



Brunch Menu - November 2023

First Course:

Grilled Romaine Caesar Salad,
Herbed Croutons, freshly grated Parmigiano Reggiano, White Silano Anchovies

or

Roasted Kabocha Squash Soup,
Pumpkin Seed Oil, Roasted Pumpkin Seeds

or

Cheese Plate of St. Angel Triple Cream and Hornbacher,
Mixed Cherry Tomatoes, Fig Jam, Olive Tapenade, Crostini

Main Course:

Palatschinken (Austrian Crêpe),
House Made Ricotta Cheese Berry Filling, Toasted Almonds, Whipped Cream,
Poached Egg and Organic Gluten Free Sausage

or

Newman's Shrimp and Grits
Seasonal Vegetables, Romesco Sauce

or

Crab Cake Benedict,
Poached Eggs, Seasonal Vegetables, Home Fries, Hollandaise Sauce

or

Pan Seared Pork Rib Eye,
Seasonal Vegetables, Home Fries, Mushroom Sauce

Dessert:

Viennese Apple Strudel,
Homemade Cinnamon Ice Cream, Whipped Cream

or

Chocolate Decadence Cake,
Fresh Berries, Whipped Cream

or

Espresso Crème Brûlée,
Fresh Berries, Meringue