

# Brunch Menu

## Global Cuisine

### **The Brunch Box**

"5 Different Tastes in a Surprise Presentation"  
Paired with a Mimosa or Bloody Mary and Coffee

### **Turkey Chili and Grits**

Cream Corn Grits, Turkey Chili, Scrambled Eggs, Roasted Corn Relish

### **Buttermilk Pancakes**

Nutella, Caramelized Bananas, Toasted Hazelnuts, Vermont Maple Syrup

### **A Study of Eggs Benedict**

Traditional on Toasted English Muffin, Canadian Bacon, Hollandaise,  
Buttermilk Biscuit, Shaved Ham, Country Gravy

### **"Huevos Ranchero Con Chilaquiles"**

Home-Made Chorizo, Fried Egg, Avocado, Refried Beans, Pico de Gallo

### **Vegetarian Egg White Tower**

Portobello, Goat Cheese, Ratatouille, Pimento de Piquillo Coulis

### **Corn Beef Hash**

Poached Egg, Salsa Fresca, Potato Straws

### **"Fish and Chips"**

Fresh Ling Cod, Homemade Tartar Sauce

### **Sesame Crusted Ahi**

Asian Mixed Greens, Enoki Mushrooms, Long Beans, Citrus Ponzu Dressing

### **Crazy Cobb Salad**

Lobster, Chicken, Scallops, Shrimp, Smoked Pork, Baby Vegetables,  
Creamy Tarragon Dressing

### **Grilled Prime Sirloin "BLT Salad"**

Baby Iceberg, Smoked Bacon, Boiled Egg, Tomato, Portobello,  
Broken Blue Cheese Vinaigrette

### **Southern-Fried Chicken Salad**

Baby Field Greens, Pecans, Roast Corn, Dried Cranberries, Buttermilk-Ranch Dressing

### **Kobe Beef Havarti Cheeseburger**

Caramelized Onion, Arugula, Tomato, Garlic Fries

### **Baked Indian Spiced Salmon**

Tomato-Cucumber Cous Cous Salad, Madras Yoghurt

### **Pan-Seared Barramundi**

Heirloom Tomato, Kipfler Potato, Watercress, Caper Citronade

### **Sautéed Jumbo Shrimp**

Hand-Made Spinach-Ricotta Tortelloni, Grilled Artichoke, Rosemary-Garlic Milk

### **Ancho Chicken Quesadilla**

Oaxaca Cheese, Roasted Poblano, Trio of Salsas