

BRUNCH MENU

Global Cuisine

STRAWBERRY-RHUBARB PANCAKES

Devonshire Cream, Toasted Almond Streusel, Vermont Maple Syrup

A STUDY OF EGGS BENEDICT

Traditional on Toasted English Muffin, Canadian Bacon, Hollandaise
Scottish Salmon Croquette, Poached Egg, Horseradish Hollandaise

"HUEVOS RANCHERO CON CHILAQUILES"

Home-Made Chorizo, Fried Egg, Avocado, Sour Cream
Carlos's Refried Beans, Oaxaca Cheese, Pico de Gallo

CORNED BEEF HASH

Poached Egg, Salsa Fresca, Potato Straws

TURKEY CHILI SCRAMBLE

Pico de Gallo, Jalapeño Cornbread, Honey Butter

PRIME SIRLOIN BISTECCA & PESTO GENOVESE

Wild Arugula, Sweet Onion, Heirloom Tomato

VEGETARIAN EGG WHITE TOWER

Portobello, Goat Cheese, Ratatouille, Pimento de Piquillo Coulis

"FISH AND CHIPS"

Fresh Local Catch, Homemade Tartar Sauce

CARLOS'S BLACKENED FISH TACOS

Cabbage Slaw, Pickled Vegetables, Spicy Remoulade

CRAZY COBB SALAD

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

SOUTHERN-FRIED CHICKEN SALAD

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

KOBE BEEF HAVARTI CHEESEBURGER

Caramelized Onion, Arugula, Tomato, Dijonnaise, Garlic Fries

BAKED INDIAN SPICED SALMON

Tomato-Cucumber Cous Cous Salad, Madras Yoghurt

PAN-SEARED BARRAMUNDI

Celeriac & Yukon Potato Salad, Sauce Vierge

SAUTÉED JUMBO SHRIMP

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

KALUA PULLED PORK QUESADILLA

Oaxaca Cheese, Roasted Poblano
Mango Black Bean Relish, Salsa Roja, Avocado-Tomatillo