

SUNDAY CHAMPAGNE BRUNCH

STARTER

* VENISON CARPACCIO

pickled shallot, umami aioli, cured egg yolk, toast point

PEAR & RICOTTA NAPOLEON

charred pear gastrique

* EGG YOLK RAVIOLO

wild mushroom, fresh truffle

ENTRÉE

* BRAISED BEEF BENEDICT

toasted english muffin, chipotle hollandaise
parsley caper salad

EGGS IN PURGATORY

spicy tomato sauce, caramelized vegetables
grilled focaccia

BBQ CHICKEN & WAFFLE "SANDWICH"

melted brie, onion pepper jam
cider syrup

CRAB, PUMPKIN & ARUGULA RISOTTO

fresh parmesan, poached egg

DESSERT

KEY LIME PIE

vanilla whipped cream, mango sauce

CHOCOLATE KAHLÚA CAKE

chocolate croquant, chocolate ganache
kahlúa mousse & torched meringue

\$34++ PER PERSON • 11:30AM - 2:30PM

INCLUDES COMPLIMENTARY CHAMPAGNE & MIMOSAS

SPECIALTY BLOODY MARY / 12
Bacon Infused Tito's Handmade Vodka