



Restaurant Week Brunch 26

Served Saturday & Sunday, 11 am - 3:30 pm
(Extended through February 10th)

Appetizer

Arugula Pear Salad
*Radicchio, Candied Almonds,
Gorgonzola,
Pomegranate Vinaigrette*

House Granola Parfait
*Organic Yogurt,
Fresh Berries*

Fresh Fruit Plate

Today's Soup

Entrée

Fresh Atlantic Salmon Filet
*Roast Corn & Cous Cous "Risotto", Citrus, Chiles,
Blood Orange Vinaigrette*

**Cinnamon Raisin Brioche
French Toast**
Fresh Berries

Avocado Toast
Bacon, Poached Egg, Multigrain, Dill Cream

Quiche
Chef's Quiche of the Day

Dessert (Add \$6)

Cappuccino Panna Cotta
Candied Hazelnuts

**Apple Cinnamon
Bread Pudding**
Caramel & Vanilla Sauce

Chocolate Marquise
Raspberry Coulis