

# Sunday Jazz Brunch

## Family Style

### Fresh Fruit Bowl

cantaloupe, pineapple, strawberries, honeydew

### Tomato & Burrata

heirloom tomatoes, olive oil, aged balsamic, fresh oregano, fleur de sel & cracked black pepper

### Hunter's Board

assortment of domestic and imported cheeses and charcuterie, cornichons, olives, lingonberry jam

### Hummus & Naan

traditional hummus, basil oil and naan bread

## Action Stations

### American Breakfast Favorites

scrambled eggs  
applewood smoked bacon  
breakfast fingerling potatoes  
smoked bratwurst

### Seafood & Shellfish Display

smoked salmon tartine,  
peel & eat shrimp, oysters, hot crab legs  
cocktail sauce, horseradish, drawn butter

### Carving Station

bohemian spiced prime rib, horseradish cream

### Crepe & Dessert Display

nutella & bananas, berries & cream, Black Bee Honey  
Grand Marnier, cane sugar, lemons  
mini croissants, morning glory muffins  
assorted desserts

## A la Carte Item

buttermilk waffle, syrup and softened butter

**UNLIMITED MIMOSA'S, COFFEE, TEA, JUICE AND SODA**  
\$67.50 per person

18% service charge will be added to parties of 6 or more