

~>❖ Brunch Buffet ❖>~

\$49 Per Guest ~ Kids Twelve & Under \$25

Bottomless Mimosas & Bloody Mary's \$15 Per Person



~> From Our Garden >~

Mixed Green Salad ~ Shaved Vegetables

Cucumber Dill Salad ~ Smoked Eel

Romaine Heart Salad ~ Parmesan Cheese | Anchovies

Raw Vegetables Crudités ~ Olive Tapenade-Yogurt

Dressings ~ Poached Leek Vinaigrette & Ravigotte Sauce

~> Vegetables >~

Haricot Vert ~ Toasted Almond

Sautéed Red Bliss Potato ~ Garlic | Shallot | Parsley Ratatouille

~> Eggs >~

Omelet Station ~ à la Minute

Traditional Egg Benedict ~ English Muffin | Hollandaise

Smoked Salmon Egg Benedict ~ English Muffin | Capers

Egg Benedict Florentine ~ Spinach | Mornay Sauce

~> Seafood >~

Mexican Shrimp Cocktail ~ Citrus

Sea Water Poached King Crab Leg ~ French Cocktail Sauce | Lemon

Malaspina Oyster ~ Champagne Vinaigrette

Salmon Gravlax ~ Onion | Capers | Sour Cream

Baked Scottish Salmon ~ Vermont Butter Sauce

~> Carving >~

Herb Crusted Prime Ribeye ~ Horseradish Sauce

Superior Farm Leg of Lamb ~ Rosemary Reduction

Honey Baked Ham ~ Pineapple Chutney

~> Cheeses >~

Local Goat Cheese ~ Marinated In Olive Oil & Provençal Herbs

Stilton Blue Cheese ~ Honey Comb | Walnut | Quince Jam

Oneki Basque Cheese ~ Walnut Bread | Black Cherry Jam

~> Assorted Pastries >~

Croissant & Chocolate Croissant

Seasonal Fruit Tart ~ Local Fruit

Floating Island ~ Meringue | Carmel

Beignet 'Café de Paris' ~ Berries & Jam

Rice Pudding 'Riz Conde' ~ Prunes

Semoule Cake ~ Caramel Rum Raisin

Pensaty's
FINE DINING + LOUNGE