

2019 Culinary Breakfast and Brunch Menu

ENTREES

Eggs Benedict – Fresh-baked buttermilk biscuits, poached egg, seared salmon, hollandaise sauce, avocado, parsley, and lemon served with your choice of fruit from the a’ la carte menu.

Spanish Breakfast - Roasted red pepper and Manchego frittata, garlic aioli, potato, arugula, and Iberico chorizo hash and Catalonian tomato bread.

Crepe Buffet – Freshly-made French style crepes with your choice of filling, served with one potato and one salad of your choice from the a’ la carte menu.

Crepe Menu (choose 2)

- **Strawberry Crepes Fitzgerald** - Sweetened cream cheese filled crepes topped with lemon glazed strawberries.
- **Bananas Foster Crepes** - Flambeed banana stuffed crepes topped with a rum butter caramel sauce.
- **Sabayon and Berries** - Crepes stuffed with fresh seasonal berries drizzled with a sweet lemon custard.
- **Champagne and Grapes** - Blistered grape-filled crepes in a vanilla champagne cream sauce.
- **Crepes Suzette** - Folded crepes topped with an orange zest and Grand Marnier glaze then sprinkled with powdered sugar.

A’LA CARTE MENU

(choose 1 option each from the egg, potato, fruit, and salad a’ la carte menus)

EGGS

- **Poached Eggs** - A way to cook your eggs for breakfast with a light and delicate texture with none of the butter or oil.
- **Scrambled Eggs** - We will teach you multiple techniques to achieve perfectly scrambled eggs.
- **Fried Eggs** - From sunny side up to over easy.
- **Strada** - A traditional breakfast casserole of bread and cheese baked in a savory custard.

- **Greek Frittata** - A light and fluffy baked egg dish of Mediterranean olive oil, tomatoes, spinach, and feta cheese.

POTATOES

- **Sweet Potato and Arugula Hash** - Diced pan-fried sweet potatoes with wilted arugula, golden raisins, and walnuts.
- **Potato Rosti** - A large Scandinavian style potato pancake seared golden brown and topped with chives and sour cream.
- **Garlic Lemon Yukons** – Pan-roasted Yukon gold potatoes tossed in garlic, lemon zest, and oregano and finished with fresh parsley.

FRUIT

- **Fruit Salad with Orange and Mint Vinaigrette** - Fresh seasonal fruit dressed in a light vinaigrette of orange juice, zest, fresh mint, and a splash of coconut oil.
- **Grilled Fruit Salad with Chocolate Granola** - Flash grilled fruit topped with Greek yogurt and a bittersweet dark chocolate granola.
- **Balsamic and Citrus Glazed Pineapple** - Golden brown pan-roasted pineapple slices glazed with brown sugar, aged balsamic vinegar, and fresh citrus.

SALADS

- **Roasted Pear and Apple Salad** - Honey and vinegar roasted fruit, gorgonzola cheese, dried cranberries, mixed greens, and candied nuts with an apple cider and mustard dressing.
- **Grilled Carrot Salad** – Sweet, charred carrots, pecans, shallots, goat cheese, feta, spinach and arugula, with white balsamic and orange glaze.
- **Apple Kale Salad** - Fuji apples, shredded Brussel sprouts, kale, golden raisins, and almonds tossed in a red wine vinegar and honey vinaigrette.