

NEW

Sunday Brunch

11:30AM-2:30PM



\$89pp includes **unlimited** Telmont Champagne, hot or cold beverages, unlimited brunch tapas, your main and chef's dessert selections. Elevate your champagne to unlimited Ruinart for \$149pp.

• **UNLIMITED** •

BLUE CRAB RAVIOLI WITH CRAB CREAM
TRUFFLE PASTA WITH PORCINIS & BLACK TRUFFLE CREAM

RED HOUSE SALAD
SPINACH SALAD

BRUSSELS SPROUTS WITH PANCETTA

OYSTERS ON THE HALF SHELL
TUNA TARTARE

SMOKED SALMON ON BRIOCHE
FRIED ASPARAGUS

• **ADDITIONS** •

OSETRA OR KALUGA CAVIAR
W/ TRADITIONAL ACCOUTREMENTS
+MP

• **ENTREES** •

• **CHOICE OF** •

FILET OSCAR BENEDICT

FILET MEDALLIONS ON BRIOCHE, POACHED ORGANIC EGGS, CRAB BEARNAISE
UPGRADE: 32 OZ. KING CRAB CRUSTED DRY AGED TOMAHAWK OSCAR,
POACHED EGGS, CRAB BEARNAISE +\$99

LOBSTER POT PIE

MAINE LOBSTER, PETITE VEGETABLES IN COGNAC CREAM WITH PUFF PASTRY

KING SALMON

CHEF'S PLATING

CHICKEN & WAFFLES

CRISPY CHICKEN THIGHS, HOUSEMADE WAFFLES,
CINNAMON CRÈME FRAICHE, WOOD CREEK MAPLE SYRUP

PORK PLATTER - SAUSAGE & BACON +\$14

• **DESSERT** •

CHEF'S SELECTION OF HOUSEMADE DESSERTS

RESERVE HERE