



## MENU

### **Platter of Fresh Tropical Fruits**

*Assorted Fruits Including; Pineapple, Melon, Papaya,  
Globe Grapes, Raspberries, Blackberries and Strawberries*

### **Seafood Platter**

*Chilled Contessa Gulf Shrimp, Seared Ahi Tuna, Scottish Smoked Salmon  
Served with Homemade Horseradish Cocktail Sauce, Ponzu Sauce and Cucumber Salad*

### **Carved Dry Aged Prime Rib of Beef**

*Cabernet Jus, Horseradish Sauce*

### **Soul Pattie Eggs Benedict**

*Tarragon Mornay Sauce*

### **Applewood Smoke House Bacon**

### **Turkey Maple Breakfast Sausage**

### **Fresh Belgium Waffles**

*Vermont Maple Syrup*

### **New Orleans Pan Perdu French Toast**

*Homemade Apple Pear Sauce*

### **Yukon Gold Scallop Potatoes Au Gratin**

### **Heirloom Tomato Caprese Salad**

*Burrata Cheese, Arugula,  
Meyer lemon Extra Virgin Olive Oil*

### **Dessert**

*French Macaroon Cookies*

*Wonderful Cup Cakes*

*Hazelnut, Granola Apple Crisp*