

EASTER BRUNCH

Sunday, April 1 • 9am – 3pm • \$30 per adult

SPECIAL LITTLE TOMATOES MENU AVAILABLE

EYE OPENERS

Bloody Mary 6

Champagne or Watermelon, Pineapple or Orange Mimosa
Glass 6 Bottomless 15

St Germain, Kir Royale or Pama Champagne Cocktail 8

1st COURSE

Mini Granola Parfait

“my favorite indulgence” nut-free granola, greek yogurt, honey, strawberries, blueberries

GF Small Chopped Salad

organic baby greens, dried cranberries, pine nuts, gorgonzola, golden beet, red onion, cilantro caper vinaigrette

GF Strawberry Spinach Salad

strawberries, candied pecans, blueberries, cranberries, quinoa, goat cheese, strawberry dijon vinaigrette

Signature Creamy Sundried Tomato Soup

gorgonzola cheese

Chilled Strawberry Soup

2nd COURSE

Fresh Baked Atlantic Salmon

roasted red potatoes, wilted arugula, basil, pesto beurre blanc. topped with a poached egg

Classic Eggs Benedict

english muffin, canadian bacon, asparagus tips, hollandaise sauce

Filet Benedict

english muffin, medium rare petite filet, poached eggs,
chives, béarnaise sauce

GF Brie and Caramelized Omelette

roasted tomato, avocado, fresh fruit, roasted bliss potatoes

Mini Lamb Chops

blackberry sage brown butter, garlic mashed potatoes, sauteed asparagus tips

GF Pasta-less Vegetarian Lasagna

layers of parmesan, eggplant, zucchini, yellow squash, carrots, red bell pepper and spinach, topped with fresh tomato sauce and goat cheese

Vanilla French Toast Housemade

brioche bread, brandy royale, maple,
fresh berries, powdered sugar

GF Mission Benedict

portobello mushroom, poached eggs, tomato, spinach, broccolini,
sundried tomatoes, roasted red bell, hollandaise sauce

GF Braised Beef Omelette

portobello mushroom, roasted red bell pepper, goat cheese

Blue Crab and Bacon Hash

poached eggs, sliced tomatoes, basil hollandaise sauce

Malted Waffles

maple syrup, fresh whipped cream

add bananas foster or fresh strawberries at no additional charge

3rd COURSE

GF Crème Brulè Duo

vanilla bean, berry

GF Carrot Cake

with walnuts and cream cheese frosting

Apple Cobbler

topped with vanilla ice cream

GF Strawberry Sorbet

SUNDRIED TOMATO
AMERICAN BISTROS & CATERING

