

5-COURSE BRUNCH MENU

AMUSE BOUCHE

VINTAGE STURIA CAVIAR
Egg Yolk Mousse, Pan Brioche

WELCOME

SEA GRAND COCKTAIL

Seasonal Freshly Shucked Oysters, Half Boston Lobster, Cocktail Shrimps, Black Mussels
served with Fresh Lemon, Mignonette, Cocktail Sauce

SOUP

SAN MARZANO TOMATO
Parmigiano & Black Pepper Chips, Oregano, Crostini

ENTRÉE

HOMEMADE MARINATED NORWEGIAN SALMON
Dijon Mustard Dressing
or
CORN FEED CHICKEN COLONIAL
Green Apple, Curry & Grapes Confit

MAIN (select one)

EGG FLORENTINE Brioche Bread, Baby Spinach, Hollandaise Sauce, Fresh Black Truffle or ROAST PORK TENDERLOIN Green Pepper Sauce or WHOLE BOSTON LOBSTER THERMIDOR (+\$88) Gruyere Cheese, Mustard & Cognac Sauce	NEW ZEALAND LAMB CHOP Herb Butter Glazed or PAN SEARED ATLANTIC HALIBUT FILET Provençale Herb Butter Sauce or WILD MUSHROOM CARNAROLI RISOTTO Brie Cheese & Black Truffle or TOURNEDOS ROSSINI (+\$98) Beef Tenderloin, Roast Alsatian Foie Gras, Truffle Demi-glace
---	---

DESSERT

APPLE CARAMEL TART
Vanilla Ice Cream
or
L'ASSIETTE DE FROMAGE
Assorted Cheese Platter

\$598 per person