

brunch

sample menu

canapes & hors d'oeuvres

- challah french toast triangles, maple syrup
- mini blueberry pancakes, chantilly crème
- scrambled egg tartelets (chives, pancetta, salmon roe)
- fruit skewers. yogurt dipping sauce
- stuffed crêpes, ricotta cheese, currants & vanilla
- buffalo mozzarella & heirloom tomatoes topped with basil, chervil & olive oil
- salmon grave lax, cucumber cups, toasted sesame seeds & preserved lemon
- bite sized savory crêpes with wild & domestic mushrooms & french brie
- asparagus & goat cheese baked in leafy pastry shell with dill & cracked pepper
- mini croissant sandwiches filled with whipped marscapone & smoked salmon
- pink grapefruit segments, cashew and toasted coconut salad
- cheese tartelette topped with sundried tomatoes
- mini quail egg florentine with bernaise mayo
- grilled chevre fritatta, cured tomato
- mini breakfast trifles: vanilla yogurt, sprinkled with granola, topped with berries

salads + starters

- mini quiche with roasted sweet onions and cheddar, oven roasted new potatoes
- baked ricotta with tomato ceviche, basil, garden herbs, edible flowers and extra virgin olive oil & fleur de sel
- leaves of baby spinach tossed with strawberries, toasted almonds, cracked pepper, aged balsamic
- watermelon, cantaloupe, asian pear, cucumber salad, aged greek feta cheese, nicoise olives and micro greens
- mini belgian waffles, assorted berries and vanilla whipped cream
- mini lemon and ricotta crepes, served with sun-dried cherry compote and sliced strawberries
- challah french toast, seasonal berries and rum whipped mascarpone cream
- potato & leek latkes with smoked salmon, crème fraîche, salmon pearls, grilled lemon and garden chives

m a i n s

individual frittata, onions, mushrooms, feta cheese
rosemary scented roasted potatoes

traditional eggs benedict, hollandaise
organic greens in a balsamic vinaigrette

market mushroom risotto
topped with deep fried leeks and parmesan cheese

ravioli with sweet potatoes
sheep milk ricotta and tomato coulis

spinach and ricotta crepes drizzled with a light cream sauce
accompanied by grilled seasonal vegetables

roasted organic chicken
tuscan bread salad with currants and pine nuts, drizzled with a white balsamic dressing

spice crust salmon, herb butter sauce
ancient grains, asparagus

d e s s e r t s

- tahitian vanilla crème brûlée, crunchy caramel crust
- panna cotta, preserved fruit compote
- pear tart, champagne sorbet
- brioche cinnamon bun, toasted pecans, white chocolate grand marnier ice cream ●
- black sesame cake, fresh berries, chantilly cream
- mille feuille: thin puff pastry & crème pâtissière