

Chef on Board Brunch

Set menu — all items included.

- **Artisanal Pastry Basket V**
Assorted bagels, buttery croissants, and classic pain au chocolat. Served with creamy butter, raspberry preserves, and whipped honey.
- **Smoked Salmon Board GF**
House-cured smoked salmon accompanied by fresh dill, lemon wedges, cucumber ribbons, shaved red onion, and capers.
- **Brioche French Toast V**
Lightly toasted brioche served with maple syrup and fresh berries.
- **Heirloom Tomato & Burrata Salad V GF**
Vibrant heirloom tomatoes paired with creamy burrata, finished with extra virgin olive oil and sea salt.
- **Roasted Vegetable Quiche V**
Flaky pastry filled with seasonal vegetables and creamy egg custard.
- **Potatoes Lyonnaise V GF**
With caramelized onions, sautéed peppers, chives, and parsley.
- **Lobster Scrambled Eggs GF**
Creamy scrambled eggs with tender lobster and fresh chives.
- **Crisp Bacon & Breakfast Sausages GF**
Perfectly cooked, savory applewood smoked bacon and breakfast sausages.
- **Fresh Fruit Platter V VG GF**
A colorful assortment of seasonal fresh fruit.