

# Welcome to Sunday Brunch

## SALADE

FRESH FRUITS IN A TANGY CREAM SAUCE WITH PECANS AND TOASTED COCONUT

## SOUP

OUR HOUSE SPECIALTY TOMATO BASIL BISQUE

## CHOOSE YOUR ENTRÉE...



### ☞ FANCY QUICHE

CHEVRE FROMAGE AND SPINACH WITH CHIVES AND A WONDERFUL GARDEN SALAD WITH FRUITS AND VEGETABLES

### ☞ PASTA CARBONARA

YOU WILL LOVE THIS NORTHERN ITALIAN CLASSIC MADE WITH PROSCIUTTO AND FRESH CREAM WITH GRATED PECORINO CHEESE THEN SEASONED TO PERFECTION

### CLASSIC CHICKEN PICCATA ☞

CAPERS BEURRE BLANC AND A LOVELY SAUTÉED CHICKEN BREAST WITH JUST THE PERFECT AMOUNT OF FRESH GARLIC

### ROAST LEG OF LAMB ☞

A SPRINGTIME FAVORITE WITH JALAPEÑO AND MINT GLAZE. MASHED POTATOES WITH NUTMEG AND BUTTER

### ☞ ROAST FILET OF BEEF

WITH RED CHILI SPICE, JUS LIE & CREAMY HORSERADISH SAUCE AND BUTTER SAUTÉED POTATOES

### ☞ CRAB STUFFED OMELET

WITH SWISS CHEESE, CRAB, OLIVES, DILL AND ONIONS SERVED WITH BUTTERED TOAST AND SAUTÉED POTATOES

### SAUTÉED SHRIMP ☞

BUTTER, WINE AND GARLIC SAUTÉED SHRIMP WITH OLIVE AND TOMATO PENNE PASTA

## DESSERT

BELGIAN WAFFLE WITH FRESH BERRIES AND CREAM

