



## Sunday Brunch

### 1<sup>ST</sup> COURSE

*Choose one*

#### GRILLED ROMAINE SALAD

Romaine Lettuce, Shaved Parmesan, Garlic Crostinii,  
White Anchovies & House Made Caesar Dressing

#### FRESH FRUIT AND GRANOLA PARFAIT

Layered with Organic Yogurt

#### SOUP OF THE DAY

Croutons and Chives

### 2<sup>ND</sup> COURSE

*Choose one*

#### MORRISON EGGS BENEDICT

Two Poached Farm Eggs placed atop Canadian Bacon with  
a Lemon Hollandaise Sauce & Hash Brown Potatoes

#### "CATCH OF THE DAY" SALAD

On a bed of Field Greens with Grilled Asparagus Spears  
Grape Tomatoes and Piquillo Peppers with Orange Fennel Vinaigrette

#### BOURBON SHRIMP AND GRITS

Grilled Wild Gulf Shrimp on a bed of Stone Ground Grits  
Served with a Touch of Country Ham and a Bourbon Glaze

#### STEAK AND SCRAMBLED EGGS

Hash Brown Potatoes & a Rosemary Red Wine Béarnaise Sauce

### DESSERTS

*Choose one*

#### APRICOT COCONUT TART

Chantilly Cream

#### CHOCOLATE ICE CREAM BOMBE

Berry Coulis and Gaufrette

#### MOJITO MOUSSE CONES

Key Lime Syrup

#### TRIO OF SORBETS

In Cookie Shells

With a Glass of Champagne 30  
Without Champagne 25  
For children under 12 15