



Valentine's Day Weekend Jazz Brunch

\$69.00 per couple...

Includes a bottle of Champagne per Couple...

And complimentary orange juice for Mimosas or cranberry for Poinsettias •

Choice of First Course (for two)

Raw Bar Sampler

Fresh Malpeque Oysters, Chilled Wild Jumbo Shrimp, and Little Neck Clams on the half shell.

or

Assorted Fruit & Cheese Platter

A variety of Imported and Domestic cheeses accompanied with fresh & dried fruits, assorted nuts and artisanal crackers.

Choice of Entrées

Strawberry Stuffed French Toast

Served with homemade strawberry Vermont maple syrup and stuffed with California Strawberries and cream cheese.

Smoked Nova Scotia Salmon Omelet

Nova Scotia smoked salmon, fresh cream cheese and farm fresh scallions all combined in a 3 farm fresh egg omelet served with brunch potatoes.

Surf & Turf Eggs Benedict

A toasted English muffin split in half. One side is topped with fresh Maine lobster, a poached egg, and hollandaise sauce. The other side is topped with filet mignon cooked to your preferred temperature, a poached egg, and our chef's béarnaise sauce.

Served with brunch potatoes.

Flame Grilled NY Sirloin and Eggs

A 12 ounce Black Angus® Sirloin cut, flame grilled to temperature and topped with black truffle butter. Served with eggs any style and our famous brunch potatoes.

Choice of Dessert (for two)

Chocolate Pate

California Strawberries and strawberry sauce

or

Profiteroles

Banana and Praline gelato filled puff pastries topped with homemade