



Sunday Brunch Buffet

Featuring the House of Rémy Martin

Sundays • 11am - 1:30pm

SMOKED BLOODY MARY 17

port charlotte islay single malt, homemade mary mix, salted rim

Telmont Champagne

Maison Fondée EN 1912

Award Winning, Most Sustainable Champagne House.
Harvested by hand with more than a third of grapes certified organic.

Half Off Bottle Price Today Only 60

cold display

SMOKED SCOTTISH SALMON

IMPORTED CURED MEATS & PÂTÉS

IMPORTED & DOMESTIC CHEESE DISPLAY

GRILLED MARINATED VEGETABLE PLATTER

SLICED FRESH FRUIT DISPLAY

YOGURT & GRANOLA PARFAIT

SUSHI BAR

BUILD YOUR OWN SALAD

CAPRESE SALAD

PASTA SALAD

DEVILED EGGS

SNOW CRAB LEGS, POACHED SHRIMP, CRAB CLAWS ON ICE

soups

CLAM CHOWDER

LOBSTER BISQUE

\$99 per person • \$49 children 4 yrs – 10 yrs • Free 3yrs & under



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breakfast selections

EGG & OMELET STATION

EGGS BENEDICT

APPLEWOOD SMOKED BACON, PORK SAUSAGE

ROASTED FINGERLING POTATOES

CLASSIC FRENCH TOAST

BREAKFAST PASTRIES

carving station

ROASTED LAMB PROVENÇAL

BEEF WELLINGTON

ROASTED PRIME RIB

hot display

GRILLED AIRLINE CHICKEN BREAST

ROASTED LOBSTER TAIL

GRILLED SALMON & ASPARAGUS

BUTTERNUT SQUASH RAVIOLI

AU GRATIN CAULIFLOWER

GNOCCHI POMODORO

dessert station

PETIT FRENCH PASTRIES

BANANA BREAD PUDDING

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