

JAZZ
BRUNCH
under the canopy

\$40

Plated brunch includes freshly baked Danish pastries, baguettes, dinner rolls, butter, and beverage service.
Unlimited Champagne, Mimosas, Bellinis, Coffee, and Hot Tea are included.

Please choose one dish per course.

FIRST COURSE

Fresh Fruit Cup

Seasonal Fruit accompanied by Truffle
Honey and Agave Yogurt

Cajun Spice Pork Sausage Beignet

Served with Creole Mustard and
Remoulade

ENTRÉE

Crab Cakes Benedict

Local Organic Egg, Hollandaise, Hash
Browns

Steak and Eggs

Filet Medallions, two Local Organic Eggs,
and Grilled House Cured Bacon served
with Hash Browns

Vegetable Skillet

Roasted Asparagus, Grilled Red Onion,
Kale, and Goat Cheese served with two
Sunny Side Up Eggs

**Sourdough Waffles and Buttermilk Fried
Chicken**

Sweet and Spicy Whipped Buttermilk,
Smoked Vermont Maple Syrup

DESSERT

Angelo's Sorbet

Merlot Blackberry

Brownie Sundae

Dutch Chocolate Brownie, Lavazza
Chocolate Chunk Gelato, Dutch Chocolate
Sauce, Crème Chantilly, Amarena Cherries