

## SUNDAY BRUNCH BUFFET MENU

10:00 AM - 12:00 PM

ADULT \$45 | CHILDREN (3 TO 11) \$15

Harvest Table

YOGURT PARFAIT GFF fresh berries, oat topping

FRESH FRUIT GFF cantaloupe, honeydew, pineapple, strawberries, grapes

BREAKFAST PASTRIES freshly baked mini muffins, mini croissants, fruit filled pastries

SHRIMP COCKTAIL GFF tangy cocktail sauce, lemon

TRIA HOUSE SALAD GFF mixed greens, radish, fennel, onion, cucumber, tomatoes, herb vinaigrette

NIÇOISE-INSPIRED POTATO SALAD GFF dijon, haricot verts, olives, herbs

Made to Order from the Kitchen

FRIED EGGS\* GFF any style | TOAST sourdough, multi-grain

MINI OMELETTES GFF choice of ham, bacon, sausage, mushroom, onion, bell pepper, swiss, cheddar, goat cheese

Hot Table

CRÈME BRÛLÉE FRENCH TOAST crème brûlée batter, brioche bread, pecan sauce

**SCRAMBLED EGGS GFF** cream cheese, chives

TRADITIONAL EGGS BENEDICT\* pit ham, toasted english muffin, poached eggs, hollandaise

BREAKFAST MEATS GFF applewood smoked bacon, country sausage links

PARMESAN LEEK POTATOES GFF creamy hashbrown bake

CHICKEN FRANÇAISE GFF parsley-caper lemon sauce, roasted brussels sprouts

**SALMON\* GFF** dill cream sauce, haricot verts

BEEF BOURGUIGNON GFF sautéed carrots, crispy onions, demi-glace, garlic mashed potatoes

Dessert Table

**ASSORTED DESSERT DISPLAY** assorted mini desserts

Beverages **JUICE** grapefruit, apple or cranberry 5

**SOFT DRINKS 4 - COFFEE 4 HOT TEA 4 - HOT CHOCOLATE** 6

**ESPRESSO 5 - LATTE OR CAPPUCCINO 6** 

**BLOODY MARY** tightline vodka, house-made bloody mary mix 8

**BELLINI** peach purée, prosecco | glass 7 - bottomless 15

MIMOSA orange, cranberry or passionfruit | glass 7 - bottomless 15

FRENCH 75 gin, lemon juice, simple syrup, champagne 11

ST. GERMAIN SPRITZ elderflower liqueur, sparkling wine, soda 11

ESPRESSO MARTINI absolut vanilia, house irish cream, mr black, espresso 12

GFF - denotes gluten free friendly: menu items that can be made gluten free upon request.