



# SUNDAY BRUNCH MENU

CHEF RANDY DUPUIS

## EUROPEAN COLD TABLE TO INCLUDE:

Selection of Seasonal Salads  
Marinated Antipasto Vegetables with Goat Cheese  
European Charcuterie  
In-house Smoked Seafood  
As Assortment of Imported and Domestic Cheese  
Fresh Sliced Fruits  
Freshly Baked Breads and Creamery Butter

## ENTREÉS

Selection of Two Featured Chef's Creation  
Seasonal Vegetables  
Rosemary Mini Roast Potatoes

## CARVING STATION

Chef's Feature with Natural Jus and Fresh Horseradish

## BRUNCH ITEMS

Eggs Benedict  
Crisp Bacon  
Country Sausage

## OMELETTES

Peppers, Onions, Cheese, Ham, Tomatoes and Mushrooms

## WAFFLES

Fresh Strawberries and Whipped Cream

## DELECTABLE DESSERTS FROM OUR PASTISSERIE

**PLEASE NOTE THAT MENUS VARY AND ARE SEASONAL**

**\$32.00 per person. Served in Tiara dining room between 11:00 a.m. and 2:30 p.m.  
Prices are subject to taxes and gratuities.**