

# MERMAIDS & MIMOSAS

## Sunday Brunch

11AM - 3PM

### Appetizers

#### Naked Crab Best Oysters

East and West Coast Chef's Seasonal Selection + Mignonette and Meyer Lemon

#### New York Breakfast

Smoked Salmon Lox or Smoked White Fish + Cream Cheese + Lettuce + Tomato + Onion  
Capers + Selection of Bagels

#### House-Made Granola and Yogurt Parfait

Seasonal Berries + Coconut Flakes + Pistachios + Apricots + Greek Yogurt

#### Belgian Waffle or Brioche French Toast

Berries Compote + Vermont Maple Syrup + Mascarpone Cheese

#### Avocado Toast

Griddle Rustic Bread + Heirloom Tomatoes + Poached Farm Egg + Golden Manchego Cheese

#### Endive Salad

Radicchio + Pear + Brie Cheese Tempura + Arugula + Passion Fruit Emulsion

### Main Course

#### Spanish Tortilla

Iberico Chorizo + Onions + Parsley + Potatoes

#### The "B" Benedictine

Poached Farm Eggs + Prosciutto di Parma + Herb Hollandaise + Truffle Carpaccio

#### French Omelet

Three-Egg Rolled Omelet + Fresh Herbs + Gruyère Cheese  
Add: Asparagus + Mushroom + Onion + Spinach + Kale + Bacon + Ham + Smoked Salmon

#### Avocado Tuna Pizza

Thin Crust Pizza + Ahi Tuna Tartar + Avocado + Tangerine Oil

#### Crispy Free-Range Chicken

Chicken Breast + Mushroom Cappuccino + Baby Kale Salad

#### Tagliata di Manzo

NY Steak + Parmesan Fritters + Béarnaise Sauce

### Desserts

#### Key Lime Pie

Graham Cracker + Key Lime Cream + Merengue

#### Belgian Chocolate Mousse

Hazelnut Crust + Macaron + Tahitian Vanilla Bean Gelato

#### Crème Brûlée

Infused Lemongrass Crème + Vanilla

#### Tarte Tatin

Apple + Crème Fraîche + Almond Gelato