



## BRUNCH MENU

## appetizers

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### Short Rib Hash

*Poached egg, hollandaise, root vegetable hash*

### Lobster Mac n Cheese

*Sharp English cheddar, seafood, toasted crumb*

### Mixed Seafood Ceviche

*Corvina, mixed seafood with crispy cancha, white corn and sweet potato*

### Grilled Molasses Glazed Pork Belly

*Purple rice grits with chive and goat cheese, quail egg, onion marmalade jam, crispy onion*

### Benedict L.G.

*Crab cake, poached egg, ham, arugula hollandaise*

### Seared Scallop

*Seared Scallop, pampuna puree, green garlic foam*

### Avocado Hummus

*Avocado, tahini and toasted garlic pita*

## entrées

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### African Shakshuka Eggs

*Eggs poached in a mild harissa tomato broth with shrimp served with rustic garlic bread*

### Steak and Eggs

*Grilled steak, two eggs any style, maple brushed grilled smoked pork, home hash*

### Shrimp Risotto

*Spring pea and tarragon risotto with shrimp*

### Seared Ahi Tuna

*Togarashi and sesame spiced seared tuna, sweet yam puree, charred scallion, bok choy, peanut and miso sauce*

### Lemon Dill Salmon

*Maple glazed, served with breakfast potatoes, sautéed spinach, lemon dill cream sauce*

## dessert

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### Sinful Chocolate

*macerated berries/powdered sugar*

### Panna Cotta

*Vanilla panna cotta/ cardamom spiced mango coulis*

### Dark Chocolate Sorbet

*Orange crème anglaise, hot caramel sauce,*

### Nutella French Toast

*Thick cut brioche bread, Nutella sauce and Palmeras flambéed bananas*