



### COURSE I

Choice of:

**Steel Cut Oatmeal**

Trio of Garnishes

**French Onion Soup**

Gruyere Cheese

**Honey Yogurt Parfait**

House Made Granola, Fresh Fruit & Berries

**Fresh Berries**

### COURSE II

Choice of:

**Migas**

Classic Tex-Mex Breakfast

**Classic American**

Two Eggs, Silver Dollar Pancakes,  
Sausage, Monarch Potatoes

**Banana Granola French Toast**

Cinnamon Honey Butter

**Lobster Benedict**

Truffle Hollandaise, Monarch Potatoes

**Reuben Burger**

Prime Beef Patty, Pastrami, Sauerkraut,  
Swiss & Russian Dressing

**Chicken Panini**

Grilled Chicken Breast, Mozzarella,  
Marinara, Olive Tapenade

**New Mexican Chopped Salad**

Chipotle Glazed Shrimp,  
Poblano Pecan Vinaigrette

**Grilled Salmon Salad**

Fennel, Cucumber, Tomatoes,  
Citrus Vinaigrette

### COURSE III

**Dessert Tasting**

A Trio of Petite Confections

**Cost per person**

**26.**



### BOTTOMLESS COCKTAILS

**Bellinis**

**18.**

**Mimosas**

**18.**

### BRUNCH COCKTAILS

**Royal Truffle**

**13.**

A royal confection with hints of raspberries  
and Godiva chocolate

**Za Bloody Mary**

**10.**

**Blue Mojito**

**11.**

Fresh blueberries and mint mingle with Tommy  
Bahama Rum for an ultra refreshing Terrace favorite

**Bubble Berry**

**11.**

Moët & Chandon and Three Olives Berry Vodka  
flirt with a sugar kissed rim for this princess

**Moulin Rouge**

**11.**

Pomegranate infused liquor followed by  
champagne with a delicate touch of cranberry

**Irish Kiss**

**15.**

Espresso caressed with Frangelico, Bailey's,  
& Amaretto

### WINES BY THE GLASS

**Veuve Clicquot,**

**22.**

"Brut Yellow Label," Reims, N.V.

**Mumm, Brut Prestige, Napa, N.V.**

**12.**

**Sonoma Cutrer,**

**14.**

Chardonnay, Russian River, 2005

**Maso Canali,**

**10.**

Pinot Grigio, Trentino, 2005

**Summerland,**

**15.**

Pinot Noir, Monterey, 2006

**Doce Robles, Merlot, Paso Robles, 2004**

**14.**

**Beaulieu Vineyard,**

**11.**

Cabernet Sauvignon, Napa, 2005