

## PASTRY ASSORTMENT

### 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

#### Ruben Burger

Prime Beef, 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

Choice of:

#### Dessert Tasting

A Trio of Petite Confections

**Cost per person 26.**

**Additions 14.**

Bottomless Bellinis

Bottomless Mimosas

**Bottomless Bellinis 18.**

**Bottomless Mimosas 18.**

**Za Bloody Mary 10.**

## BRUNCH COCKTAILS

**Royal Truffle 13.**

A royal confection with hints of raspberries  
and Godiva chocolate

**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