

LA COQUINA SUNDAY BRUNCH (SAMPLE MENU)

Fresh Melons, Berries, Nuts & Pumpkin Seeds

Imported Humbolt Fog Goat Cheese, Brie, Bleu Cheese and Pecorino with Honey

*Baked Focaccia with Olives & Caramelized Onions
or Red and Yellow Tomato with Parmesan*

Pâté of Eggplant, Tomato and Goat Cheese

Seared Salmon with Sesame Seed Sushi Rice and Cucumber Noodles

Seafood Bar with Fresh Shrimp, Crab Claws and Oysters

American Sturgeon Caviar, Trout Caviar, Salmon Roe and Yuzu Infused Caviar

*Whole Oak Roasted Pastrami Salmon with Corn Blinis,
Bermuda Onions, Capers and Parsley*

Chicken and Spinach Cannelloni, Mornay and Cheese Glaze

*Antipasto Display with Polenta and Tomato
Grilled Artichokes, Balsamic Duck Breast Skewer*

Entrees

Strawberry Pancakes or Belgian Waffles with Chantilly Cream

Natural Eggs Benedict on Crisp Ciabatta, Boursin Crabmeat

Parsley and Brioche Guinea Fowl, Grain Mustard Crème Fraîche, Crisp Salsify

Honey Roasted Lamb Rack, Chive Potato Galette

Fennel Pollen Crusted Sea Bass, Grilled Fennel, Slivered Garlic and Parsley Fondue

Seared Buffalo Tenderloin, Pheasant and Truffle Ravioli, Fig Chutney

Carved Breast of Natural Chicken with Cornbread Stuffing

Display of Cakes, Tortes, Petit Fours and Chocolate Truffles