



# SUNDAY BRUNCH

## BLOODY MARYS

### PENINSULA

Vodka | Bloody Mary Mix  
Olive Juice | Horseradish  
Truffle & Blue Cheese  
Stuffed Olives

### SMOKE & HEAT

Vodka  
Smoked Bloody Mary Mix  
Piquillo Pepper | Chorizo

### HAMPTON

Vodka | Heirloom Tomatoes  
Capers | Heat  
Shallot | Parsley  
Pickled Peppers | Oyster

\$16

## SEAFOOD

Scallop Ceviche

Traditional Lump  
Crab Salad

Oysters on the Half Shell

Potted House-smoked Salmon

Taramasalata

Shrimp Cocktail

Snow Crab Claws

Lobster Waffle

## BREAKFAST

### HOUSE-MADE CORNED-BEEF HASH

Poached Eggs

### FLAT BREAD

Arugula | Duck Egg | Prosciutto

### AVOCADO TOAST

Radish | Hard-cooked Egg

### SHAKSHOUKA

Sunny-side Eggs | Oven-dried Tomatoes

Parsley | Roasted Peppers

## LUNCH

### ROASTED MARY'S CHICKEN

Sunchoke | Local Asparagus

### STUFFED AND ROASTED LEG OF LAMB

House Pita | Cucumber Yogurt | Salsa Verde

### FRESH ZITI CARBONARA

Spring Peas | Parmesan | Pearl Onions

### BRANZINO

Tomatoes | Capers | Fennel salad

### CHARRED CAESAR SALAD

Crispy Brussels Sprouts | Kale  
Peppercorn-White Anchovy Dressing

### BOWLS

Fattoush | Couscous | Tabbouleh

## DESSERT

A seasonal selection of delightful confections

Buffet \$85 per person

CHAMPAGNE

*Nicolas Feuillatte*

## FREE-FLOW CHAMPAGNE BAR

Nicolas Feuillatte | Brut | NV

\$25



