



★ HARBORSIDE DINING AND DRINK ★



Chef's Italian Inspired Specialties

Salmon & Scallop Florentine
Cioppino
Chicken Cacciatore
Sweet Potato Gnocchi & Beef Short Rib Ragu
Pasta al Forno, Fontina, Parmesan, Truffle Oil
Creamy Mascarpone Polenta
Charred Broccolini, Citrus Bagna Cauda

Salads & Appetizers

Italian Cold Cut Pasta Salad
Caesar Salad
Frisee & Apple Salad with Goat Cheese
Fresh Fruit
Cheese Display

Chilled Seafood

Smoked Salmon
Peel & Eat Shrimp Cocktail
*Fresh Shucked Oysters

Complimenti

Champagne, Mimosas
Bellinis, Spiked Hot Apple Cider

Breakfast

French Toast
Scrambled Eggs
Applewood Smoked Bacon
Maple Breakfast Sausage
Home Fries
Rosemary Biscuits with
Sausage Gravy

Waffle Bar

Made-to-Order Omelets

Carving Station

Creekstone Farms Prime Rib*

Porchetta-Herb, Garlic & Fennel
Rubbed Roasted Pork Belly

Roast Turkey Breast, Fruited Mustard

La Dolce Vita

Tiramisu Cups
Torta Tenerina
Cannoli Cheesecake
Limoncello Mousse
Chocolate Pistachio Cookies
Italian Butter Cookies

\$62 Per Person

We're featuring a special theme to our brunch each month.

November:

Highlighting Italy's regional specialties

December:

Bienvenue to French flavors!

