



Brasserie Provençale.

Sunday Brunch

Executive Chef, Didier Montarou & Chef De Cuisine, Michael Rostafin

To Get Started

Coffee by Illy	5	Miel Latte	7
Espresso/Double Espresso by Illy	5/6	Espresso, steamed milk, honey, Cardamom by Illy	
Cappuccino/Latte by Illy	6	Juices	6
Loose Leaf Herbal Teas by Harney & Sons	5	Orange, Apple, Grapefruit, Tomato, Cranberry, Pomegranate	

Bubbles

	Glass/Bottle	Sunday Classics	Glass/Carafe
Prosecco , Ruffino, Italy	12/48	Bellini	15/40
Sparkling Wine , Domaine Chandon Brut, California	13/52	Bloody Mary	15/40
Sparkling Wine , Argyle Rosé, Dundee, Oregon	18/72	Grey Goose L'Orange Screwdriver	15/40
Champagne , Veuve Clicquot, Epernay, France	30/125		

Appetizers

Oyster Platter	19	Strawberry and Arugula Salad	15
Half Dozen East Coast Oysters, Lemon, Horseradish Cocktail, Mignonette		Strawberry, Arugula, Quinoa, Capri Goat Cheese, Walnut, Poppy Seed Vinaigrette	
Smoked Salmon Napoleon	21	Alpine Granola Parfait	12
Applewood Smoked Salmon, Buckwheat Blinis, Chive, Meyer Lemon Crème Fraiche, Scottish Salmon Roe		Rolled Oats, Dried Blueberry, Toasted Coconut, Hotel Rooftop Honey, Greek Yogurt, Seasonal Fruit	
Prime Beef Tartare	17	Pastry Basket	10
Hand Cut Prime Beef, Quail Egg, Shallot, Cornichon, Grilled Sourdough		Croissant, Blueberry Scone, Cranberry Muffin, Cheese Danish	
Maine Lobster and Clam Chowder	14	Sides	6
Fresh Maine Lobster, Littleneck Clams, Corn, Bacon, Sweet Potato		Cured Bacon, Turkey Sausage, Pork Sausage, Asparagus, Hash Browns	

The Waterfront Benedict Bar

The Traditional	17	Smoked Salmon Benedict	19
Canadian Bacon, Sautéed Spinach, English Muffin		Smoked Applewood Salmon, Onion, Tomato, Everything Bagel / Rosé, Domaine Sarragouse, Provence	12/48
<i>Berry Mosa: Domaine Chandon, Raspberry Purée, St. Germain</i>	15		
Crab Cake Benedict	23	Prime Rib Benedict	21
Jumbo Crab Cake, Avocado, Old Bay, Corn Bread		Sliced Prime Rib, Caramelized Onions, English Muffin	
<i>Miel Morning: Hendricks, Lillet, Grapefruit Juice, Prosecco</i>	15	<i>Malbec, Dona Paula Estate, Mendoza, Argentina</i>	13/54
Maine Lobster Roll Benedict	25	<i>*Served with Your Choice of Traditional Hollandaise, Herb Hollandaise, or Espelette Pepper Hollandaise</i>	
Butter Poached Lobster, Bibb Lettuce, Toasted Brioche			
<i>Sauvignon Blanc, Twomey, Napa</i>	17/68		

Brunch

Truffled Eggs	18	Springer Mountain Chicken Paillard	21
Soft Scrambled Eggs, Shaved Black Truffle, Leeks, Crispy Pork Belly, Grilled Bread		Garden Vegetables, Crispy Fried Chick Pea, Tomato, Aged Parmesan Cheese	
French Omelet with Prosciutto	19	Egg White Frittata	16
24 Month Aged Prosciutto, Crème Fraiche, Fine Herbs, Grilled Bread		Tomato, Wild Mushroom, Baby Spinach, Goat Cheese	
Tuna Nicoise	21	Atlantic Lobster	37
Rare Tuna, Cherry Tomato, Haricot Vert, Egg, New Potato, Nicoise Olives, Tomato Vinaigrette		1.5 lb Lobster, Asparagus, Grilled Lemon, Corn Bread, Garlic Chili Butter	
Sole Meuniere	23	Grilled Prime Rib	33
Sautéed Atlantic Sole, Potato Gnocchi, Brown Butter, Lemon, Caper, Parsley		Herb Butter, Truffle Fries, Balsamic	
Blueberry Apple Mascarpone Pancakes	16		
Buttermilk Pancakes, Blueberry Compote, Apple, Lemon Mascarpone, Maple Syrup			

To Finish

Chocolate Espresso Pot de Crème	12	Croissant Bread Pudding	12
Cherry Biscotti, Vanilla Cream, Powdered Cocoa		Salted Spice Rum Caramel, Vanilla Gelato	
<i>Glenmorangie Side Car: Nector D'or, Grand Marnier, Lemon Juice</i>	16	<i>Espresso Martini by Illy</i>	16
Seasonal Fruit & Berries Plate	16	Crêpes du Saison	12
Stonyfield Organic Natural Yogurt, Hotel Rooftop Honey		Seasonal Fresh Fruit and Berries, Vanilla Whipped Cream	
<i>Grand Marnier Caffè Latte by Illy</i>	13	<i>Rumba's Mojito</i>	16

17% service charge will be added for parties of 6 or more. *Consuming raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.