

SUNDAY BRUNCH

12:00PM – 3:00PM

One Champagne Mimosa, Fruit Smoothie or Fruit Juice

INTERCONTINENTAL BREAKFAST DISPLAY

Assorted Breakfast Pastries, Mini Desserts, Steel Cut Oatmeal, Cereals, Yogurts, Granola and Fresh Fruit, Scrambled Eggs, Bacon, Sausage, Breakfast Potatoes, Buttermilk Pancakes, Meats, Cheeses and a Selection of Salads

Omelets with a Variety of Fillings Made to Order by a Culinary Attendant

ENTRÉE OFFERINGS

***Honey Baked Scallops**

Lima Beans, Tomatoes and Arugula

***Lemon Marinated Salmon Tartare**

Tomatoes, Avocado, Black Olive Dust and Tarragon Crème Fraiche

***Crab Cake Benedict**

Poached Egg, Spinach, Shallots and Roasted Red Pepper Hollandaise

***Provençal Baked Eggs**

Potato Confit, Ratatouille, Sunny Side Up

Crêpe Jambon et Fromage

Béchamel, Honey Ham and Swiss Cheese

***Steak and Eggs**

Truffled Hash Browns, Sautéed Spinach and Sunny Side Up Eggs

Grand Marnier French Toast

Honey and Orange Glaze and Candied Chopped Walnuts

Waffle "Les Gauffres"

Lavender Honey Chantilly and Black Berry Compote

Crêpe au Chocolat Nutella

Sautéed Bananas

Crêpe aux Fruits Rouge

Sautéed Mixed Berries and White Chocolate Shavings

~Please select up to two entrees. Merci~

Coffee and Tea Included

~Adults: \$32 per person~

~Children (6-11 years): \$16 per person~



To Ensure Great Service and Safety Please Let Us Know of Any Allergies You May Have

*These items contain raw ingredients and are prepared to order

*Massachusetts Food Code requires disclosure that the consumption of raw or undercooked meat, fish or egg products may increase your risk of food borne illness

17% gratuity and applicable taxes are added to parties of six and more

20% gratuity and applicable taxes are added to private parties booked within the Olive Oil Private Cellar