

# SUNDAY BRUNCH

12:00 pm – 3:00 pm

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

*A culinary attendant to prepare omelets made to order with a variety of fillings*

## ENTRÉE OFFERINGS

### **\*Honey Baked Scallops**

Lima Beans, Tomatoes and Arugula

### **\*Lemon Marinated Salmon Tartar**

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 at \$32 per person~

~Children (6-11 years) at \$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.