

SUNDAY BRUNCH

12:00 – 3:00 pm

1 Champagne Mimosa or Fruit Smoothie

INTERCONTINENTAL BREAKFAST DISPLAY

Assorted Breakfast Pastries, Mini Desserts, Cereals,
Yogurts, Granola and Fresh Fruit

SMALL PLATE OFFERINGS

Honey Baked Shrimp

Lima Beans, Tomatoes and Arugula

Lemon Marinated Tuna Tartar

Tomatoes, Avocado, Black Olive Dust and Tarragon Crème Fraiche

Bacon Wrapped Sea Scallops

Curly Endive, Spicy Candied Pine Nuts and Rosemary Honey Dressing

Crab Cake Benedict

Poached Egg, Spinach, Shallots and Roasted Red Pepper Hollandaise

Smoked Salmon Club Sandwich

Brioche, Chive Cream Cheese, Chopped Egg Whites and Yolks

Sausage Omelet

Sausage, Onions and Cheddar Cheese

Provençal Baked Eggs

Potato Confit, Ratatouille, Sunny Side up

Vegetable Omelet

Tomatoes, Peppers, Onions, Swiss Cheese

Croque Monsieur

Béchamel, Honey Ham and Swiss Cheese

Crêpe Jambon et Fromage

Béchamel, Honey Ham and Swiss Cheese

Toasted Baguette

Goat Cheese Scramble, Provençal Tomatoes

Steak and Eggs

Truffled Hash Browns, Pearl Stemmed Spinach and Sunny Side Up Eggs

Steel Cut Oatmeal

Milk, Golden Raisins and Brown Sugar

Banana Bread French Toast

Honey Rum 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, limit your order to 2 items at the time. Merci~

~Adults at \$32 per person~

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



*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.