



Brasserie Provençale.

Sunday Brunch

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

To Get Started

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

Bubbles

	Glass/Bottle
Prosecco , <i>Adriano Adami, Italy</i>	13/52
Sparkling Wine , <i>Domaine Chandon Brut, California</i>	14/56
Sparkling Wine , <i>Argyle Rosé, Dundee, Oregon</i>	18/72
Champagne , <i>Veuve Clicquot, Epernay, France</i>	30/125

Appetizers

Oyster Platter	19
Half Dozen East Coast Oysters, Lemon, Horseradish Cocktail, Mignonette	
Smoked Salmon Napoleon	21
Applewood Smoked Salmon, Buckwheat Blinis, Chive, Meyer Lemon Crème Fraiche, Scottish Salmon Roe	
Tuna Tartare*	19
Avocado, Sesame, Chili, Garlic, Sesame Crisps	
Maine Lobster and Clam Chowder	14
Fresh Maine Lobster, Littleneck Clams, Corn, Bacon, Sweet Potato	

The Waterfront Benedict Bar

The Traditional	17
Canadian Bacon, Sautéed Spinach, English Muffin	
<i>Berry Mosa: Domaine Chandon, Raspberry Purée, St. Germain</i>	15
Crab Cake Benedict	23
Jumbo Crab Cake, Avocado, Old Bay, Corn Bread	
<i>Miel Morning: Hendricks, Lillet, Grapefruit Juice, Prosecco</i>	15
Maine Lobster Roll Benedict	25
Butter Poached Lobster, Bibb Lettuce, Toasted Brioche	
<i>Sauvignon Blanc, Twomey, Napa</i>	17/68

Brunch

Truffled Eggs	18
Soft Scrambled Eggs, Shaved Black Truffle, Leeks, Crispy Pork Belly, Grilled Bread	
French Omelet with Prosciutto	19
24 Month Aged Prosciutto, Crème Fraiche, Fine Herbs, Grilled Bread	
Tuna Nicoise	21
Rare Tuna, Cherry Tomato, Haricot Vert, Egg, New Potato, Nicoise Olives, Tomato Vinaigrette	
Atlantic Salmon	23
Grilled Asparagus, Crispy Dijon Potatoes, Lobster Beurre Blanc	
New England Buttermilk Pancakes	16
Blueberry Compote	

To Finish

Apple Cobbler	12
Rolled Oat Crumble, Caramel, Vanilla Gelato	
<i>Glenmorangie Side Car: Nector D'or, Grand Marnier, Lemon Juice</i>	16
Seasonal Fruit & Berries Plate	16
<i>Grand Marnier Caffè Latte by Illy</i>	13

Sunday Classics

	Glass/Carafe
Bellini	15/40
Bloody Mary	15/40
Grey Goose L'Orange Screwdriver	15/40

Harvest Kale Salad	16
Honey Crisp Apples, Butternut Squash, Farro, Cheddar, Walnuts, Cranberries, Cider Dijon Vinaigrette	
Greek Yogurt Parfait	14
Low Fat Greek Yogurt, Seasonal Berries, House Made Quinoa & Almond Granola	
Bakery Basket	10
Choice of Three: Muffin, Croissant, Danish, Toast, Bagel, Scone, or Cinnamon Roll	
Served with Butter and Preserves	
Sides	6
Smoked Bacon, Chicken and Apple Sausage, Pork Sausage, Asparagus, Hash Browns, Low Fat Greek Yogurt, Smoked Salmon	

Smoked Salmon Benedict	19
Smoked Applewood Salmon, Onion, Tomato, Everything Bagel / <i>Rosé, Domaine Sarragouse, Provence</i>	12/48
Prime Rib Benedict	21
Sliced Prime Rib, Caramelized Onions, English Muffin	
<i>Malbec, Dona Paula Estate, Mendoza, Argentina</i>	13/54

**Served with Your Choice of Traditional Hollandaise, Herb Hollandaise, or Espelette Pepper Hollandaise*

Chicken Paillard	22
Thinly Sliced Grilled Chicken Breast, Sautéed Wild Mushrooms, Artichokes, Tomatoes, Arugula Salad	
Egg White Frittata	16
Tomato, Wild Mushroom, Baby Spinach, Goat Cheese	
Atlantic Lobster	37
1.5 lb Lobster, Asparagus, Grilled Lemon, Corn Bread, Garlic Chili Butter	
Grilled Prime Rib	33
Herb Butter, Truffle Fries, Balsamic	

Chocolate Molten Lava Cake	12
Raspberry Coulis, Vanilla Gelato	
<i>Espresso Martini by Illy</i>	16

Crêpes du Saison	12
Seasonal Fresh Fruit and Berries, Vanilla Whipped Cream	
<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.