

ELEVATED WATERFRONT DINING

Restaurant Week Winter 2025

January 28 – February 9 | Saturday & Sunday | 9 am – 3 pm

Three-Course Prix-Fixe Brunch \$35 pp (+ tax & gratuity)

First Course

Caldo Verde GF | (Portuguese Chicken Soup)
lentils, chicken, butternut squash, vegan italian sausage

 **Cherry Panzanella Salad** D|V|N | dried tart & morello cherries,
toasted peasant bread, creamy house ricotta, pinenuts, spring onion,
baby arugula, french breakfast radish, lambrusco vinaigrette

Oysters Rockefeller D|S|GFO | creamy spinach, pernod & lemon breadcrumbs

Second Course

Cinnamon Roll Waffle D | raspberry whip, strawberries, chocolate drizzle


Lemon Ricotta Pancakes D | blueberry preserves, ricotta, lemon curd

Cheesy Croissant Casserole D | filled with potatoes and fresh herbs, served with a side salad

Breakfast French Dip Sandwich D | caramelized onion, melted fontina & provolone,
sourdough roll, topped with sunny-side egg & spicy relish


Third Course

Limoncello Sorbet V|GF

 **Cherry Ricotta Cheesecake** D|GF | bruléed crisp

Molten Chocolate Cake D | vanilla bean gelato

Featured Cocktail

 **The Southern Gentleman** +15 | woodford reserve bourbon,
chocolate & cherry bitters, demerara, luxardo cherry, cherry wood smoked tableside

D Dairy | N Nuts | S Shellfish | P Pork | V Vegetarian | GF Gluten Free | GFO Gluten Free Option