

# **Brunch 1**

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## **SAVORY**

### **STRACCIATELLA**

heirloom tomatoes, basil, extra-virgin olive oil, sea salt

### **AVOCADO TOAST**

charred corn, smoked chiles, cilantro

### **SPANISH TORTILLA**

chorizo, kale, manchego, aioli

### **SHAKSHOUKA**

baked eggs, red chermoula, cilantro, grilled sourdough

### **FINGERLING POTATO HASH**

chorizo, roasted chiles, cilantro, crema

## **SWEET**

### **FRENCH TOAST**

vanilla & florida strawberry compote

### **WHITE CHOCOLATE SCONE**

pistachio, cranberry

### **BUTTERSCOTCH CHOCOLATE BROWNIE**

**MICHAEL**  
*Schwartz*  
**EVENTS**

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catering &  
private parties

3 courses, choice of family-style or buffet service

## **Brunch 2**

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### **SAVORY**

#### **STRACCIATELLA**

heirloom tomatoes, basil, extra-virgin olive oil, sea salt

#### **PEEKYTOE CRAB TOAST**

dill, lemon aioli

#### **CRISPY RICE CAKE**

fried farm egg, aioli, pea shoots

#### **EGGS BENEDICT**

ham, slow roasted pork, grain mustard hollandaise, shoestring potatoes

#### **SHORT RIB HASH**

yukon gold potatoes, cipollini onion, thyme, black truffle

#### **GRILLED ASPARAGUS**

sauce gribiche, seasoned bread crumbs

### **SWEET**

#### **LEMON RICOTTA PANCAKES**

florida strawberry compote

#### **SALTED CARAMEL STICKY BUN**

#### **CHOCOLATE CRUMB CAKE**

**MICHAEL**  
*Schwartz*  
**EVENTS**

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catering &  
private parties

3 courses, choice of family-style or buffet service

## **Brunch 3**

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### **APPETIZER**

CITRUS-CURED WILD KING SALMON  
poached fennel, dill, mustard

### **SALAD**

GEM LETTUCE SALAD  
endive, beets, walnuts, blue cheese

### **MIDCOURSE**

ANSON MILLS POLENTA  
wild mushroom conserva, soft egg

### **ENTRÉE**

GRILLED HANGER STEAK  
potato & leek hash, romesco sauce, fried farm egg

### **DESSERT**

WARM BERRY CRUMBLE CAKE  
vanilla gelato

**MICHAEL**  
Schwartz  
**EVENTS**

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catering &  
private parties

5 courses, served individually