

FOOD AND WINE CLASSIC
SUNDAY BUBBLES BRUNCH

PRESENTED BY J VINEYARDS & WINERY
10:00 AM – 2:00 PM

SELECTION OF BREAKFAST PASTRIES PRESENTED AT THE TABLE

"FROM THE BAR/COMMUNITY TABLE"

CHARCUTERIE, FROMAGE, VEGETABLES

VARIETY OF SLICED IMPORTED CURED MEATS AND SAUSAGES

SELECTION OF ARTISANAL CHEESES

GRILLED, ROASTED, MARINATED ORGANIC VEGETABLES

CRUSTY BREADS

LAKE MEADOW NATURALS DEVILED EGGS

BUILD YOUR OWN PARFAIT STATION

FLAVORED YOGURT, GREEK YOGURT, FRESH BERRIES,
MELON, GRANOLA, WALNUTS, ALMONDS,
CHIA SEEDS, DRIED FRUIT

SLICED FRUIT BOARD

WHOLE ORGANIC HAND FRUIT

FRESH FLORIDA JUICES

FRESH EXTRACTS

DETOX

ANTIOXIDANT

ENERGIZE

OMELET STATION

HAM, TOMATO, SHREDDED CHEDDAR
ONION, BELL PEPPERS, CRUMBLLED GOAT CHEESE
SMOKED SALMON, BOURSIN CHEESE, FRESH SPINACH
WILD MUSHROOMS, CHOPPED BACON, BLUE CRAB
POACHED MAINE LOBSTER, HOLLANDAISE

WAFFLE STATION

STRAWBERRY COMPOTE, MAPLE SYRUP,
CHANTILLY CREAM

SELECTION OF SALADS

CAESAR

CHOPPED ROMAINE LETTUCE,
LEMON~GARLIC DRESSING, PARMESAN CHEESE,
GARLIC CROUTON

CAPRESE

FRESH BUFFALO MOZZARELLA CHEESE,
HOT HOUSE TOMATOES, SWEET BASIL,
OLIVE OIL, BALSAMIC VINEGAR

TOASTED FARRO SALAD

CHARRED ASPARAGUS, TOASTED WALNUTS,
ARUGULA, PERSIMMON, FETA CHEESE,
HONEY BLACK PEPPER VINAIGRETTE

PANZANELLA

BREAD SALAD, MOZZARELLA CHEESE, GRAPE TOMATO,
RED ONION, RED WINE VINAIGRETTE

MINIATURES

COMPRESSED FRUIT PLATE
WATERMELON, PINEAPPLE, MELON,
MINT SYRUP

BRULEED FRUIT

FLORIDA ORANGE AND GRAPEFRUIT

SUSHI

DISPLAYED ROLLS, SUSHI, SASHIMI, NIGIRI

DISPLAYED HOT ITEMS

APPLE WOOD SMOKED BACON
SOUTHERN STYLE BREAKFAST SAUSAGE
BREAKFAST POTATOES
POTATO GNOCCHI WITH BROWNEED BUTTER, SAGE
SLICED HERB ROASTED TURKEY BREAST

ENTRÉE SELECTION

***IN ADDITION TO OUR BRUNCH MENU ITEMS, GUESTS MAY
ADD A CHOICE OF ONE OF THE BELOW ENTREES.***

TO BE SERVED AT THE TABLE

SALTIMBOCCA

**VEAL SCALOPPINI, SHAVED PROSCIUTTO, SAGE,
MADEIRA SAUCE**

LOBSTER BENEDICT

**BUTTER POACHED MAINE LOBSTER TAIL,
TOASTED ENGLISH MUFFIN, WILTED SPINACH, POACHED EGG,
HOLLANDAISE**

STEAK AND EGG

**SEARED ANGUS RIB EYE, FRIED EGG
MUSHROOM², BRAISED CIPOLLINI ONION
SAUCE BORDELAISE**

SHRIMP 'N' GRITS

**CREOLE SEASONED GULF SHRIMP,
ANSON MILL GRITS, VERMONT AGED WHITED CHEDDAR CHEESE,
PICKLED OKRA, TOMATO BUTTER**

CHICKEN FRIED CHICKEN

**POTATO PUREE, PICKLED CARROTS,
PEPPERED MILK GRAVY**

STRIPED BASS LIMONE

**SEARED ATLANTIC STRIPED BASS, AGED CARNAROLI RICE
ROMANESCO, MEYER LEMON VIN BLANC**