

PLATED BRUNCH

Two Courses - \$50 Per Person
Three Courses - \$60 Per Person

*Includes Baskets of Assorted Miniature Pastries & Muffins
Includes Regular & Decaf Coffee, Hot Tea & Orange Juice*

APPETIZERS

Select One

Yogurt Parfait
berry compote, toasted granola

Smoked Salmon Crostini
citrus cream cheese, pickled red onion, grilled ciabatta

Ricotta Toast
honey, prosciutto

Red Romaine Caesar Salad
parmesan frico crisp, focaccia croutons

Arugula, Fennel, Radicchio & Frisée Salad
toasted almonds, citrus-champagne vinaigrette

Red Lentil Salad
arugula, roasted sweet potato, shaved fennel, goat cheese, citrus vinaigrette

Seasonal Fruit Salad

UPPER
STORY
EVENTS

BY CHARLIE PALMER

ENTREES

Select Two

Upgrade to Three Entrée Selections +\$10 Per Person

Wild Mushroom & Goat Cheese Frittata
frisée & fennel salad

Eggs en Cocotte
pancetta, breakfast potatoes

Nutella Stuffed French Toast
bananas, maple syrup

Spaghetti Carbonara
pancetta, peas

Chicken Paillard
arugula, toasted hazelnuts, pickled red onion

Grilled Salmon
tri-colored quinoa, kale, citrus vinaigrette

DESSERTS

Select One

Chef's Selection of Three Cheeses
quince paste, marcona almonds

NY Cheesecake
passionfruit gelée, caramelized figs

White Chocolate Panna Cotta
raspberry coulis, oat shortbread

Pear Tarte Tatin
whipped crème fraîche

Apple Cranberry Streusel
almond, whipped cream

Buttermilk Dark Chocolate "Devil Dog"
hazelnut praline, salted caramel

Classic Molten Chocolate Cake
dark chocolate sauce, whipped cream