

Casa del Mar Brunch Menu

Appetizers

- GRILLED ASPARAGUS AND SHITAKE MUSHROOMS** AGED SOY VINAIGRETTE, POACHED EGG
- SHELLFISH AND AVOCADO SALAD** CALAMARI, PRAWNS, LOBSTER AND CLAMS
- CHICKEN SOUP** CORN, ASPARAGUS, BROWN RICE
- SMOKED SALMON PLATTER** ORGANIC WHOLE GRAIN TOAST, SILKEN TOFU, PICKLED ONIONS
- INSALATA CAPRESE** ARUGULA AND ACETO BALSAMICO
- WATERMELON SALAD** AVOCADO, GRAPEFRUIT AND AGED FETA

Breakfast Items

- BELGIAN STYLE WAFFLE** WHIPPED MARSCARPONE AND PEACH COMPOTE
- LEMON RICOTTA PANCAKES** RASPBERRIES AND CRÈME FRAICHE
- CHICKEN HASH** MARKET VEGETABLES, TWO EGGS
- EGGS BENEDICT** SMOKED HAM, SAUTÉED POTATOES
- VEAL SAUSAGE** ROSTI POTATO, FRIED EGG
- TOFU SCRAMBLE** MARKET VEGETABLES, ZUCCHINI HASH
- COUNTRY FRENCH TOAST** HONEY ROASTED FIGS AND VANILLA
- BUILD YOUR OWN OMELET** MUSHROOMS, PEPPERS, BROCCOLI, HERBS, ONIONS, TOMATO, SPINACH HAM, TURKEY BACON, BACON, CHICKEN SAUSAGE CRAB, SHRIMP, SMOKED SALMON GOAT CHEESE, MOZZARELLA, AGED CHEDDAR, PARMESAN, GRUYERE

Light Items

- ROAST TURKEY COBB SALAD** ARTISAN BACON, SMOKED BLUE CHEESE
- LOBSTER CLUB** AVOCADO, LOCAL TOMATOES, WARM POTATO CHIPS
- CHICKEN SALAD** GRILLED VEGETABLES, ROASTED TOMATOES, LOCAL GREENS
- KING SALMON** AVOCADO, LOCAL GREENS, SAUCE MIMOSA
- DRY AGED PRIME HAMBURGER** LETTUCE, TOMATO, CRISPY POTATOES
- STEAK-FRITES** 8 OUNCE SKIRT STEAK, ROASTED SHALLOTS, BEARNAISE