

Cheers to the NEW YEAR



LIMITLESS CHEF-INSPIRED NEW YEARS DAY BRUNCH

\$59 ADULTS, \$29 KIDS 5-12 (PLUS TAX) | FROM 10 A.M. TO 3 P.M.

BREAKFAST TAPAS

LOBSTER EGGS BENEDICT
AVOCADO TOAST
NEW YORK BAGEL WITH SMOKED SALMON
SEASONAL BRIOCHE FRENCH TOAST
BELGIAN WAFFLE
WILD BERRY PARFAIT
PECANWOOD SMOKED BACON
CHICKEN AND APPLE SAUSAGE
PORK SAUSAGE

SOUP

ROASTED BUTTERNUT SQUASH SOUP | CANDIED
PUMPKIN SEEDS | SAGE AND NUTMEG CRÈME FRAICHE

SUSHI ROLLS AND SASHIMI

SPICY TUNA ROLL CALIFORNIA ROLL
VEGETABLE ROLL SALMON SASHIMI
TUNA SASHIMI

SALADS

ROMAINE HEARTS | BRIOCHE CROUTONS | SHAVED
PARMESAN | LEMON GARLIC DRESSING

SPINACH AND ARUGULA | ROASTED PEARS | BLUE
CHEESE | BACON LARDONS | MALT VINAGRETTE

SMALL PLATES

VEAL CHOPS
SILKY POTATOES | PROSCUITTO | SAGE | MARSALA
FLORIDA BLACK GROUPER
MARBLE POTATOES WINTER SQUASH PUREE
BROCCOLINI | BROWN BUTTER
DIJON AND ROSEMARY CRUSTED PRIME RIB
TWICE BAKED POTATO | ROOT VEGETABLE
HORSERADISH | AU JUS

DESSERTS

CHEF JAZMIN'S INDIVIDUAL HOUSE MADE SWEET
HOLIDAY DELICACIES

DRINK SPECIALS

BOTTOMLESS MIMOSAS	18
KETEL ONE BLOODY MARY	7
BAILEYS HOT COFFEE	7
MANHATTAN	8
OLD FASHION	8
KETEL ONE MULE	8

BEVERAGES TO INCLUDE COFFEE, ICED TEA, SOFT
DRINKS, ORANGE JUICE, MILK