

BRUNCH CRUISE

Honeyed Greek Yogurt Cosmo Parfaits
With Fresh Berries and House Made Granola

Farmer's Garden Salad
Mixed Spring Greens with Colorful Crisp Vegetables with Herbed Vinaigrette

Farm Fresh, Fluffy Scrambled Eggs

Eggs Benedict
Gently Poached Eggs with Canadian Bacon on Toasted English Muffin Napped
with Our Delicious Hollandaise Sauce

Applewood Smoked Bacon and Classic Breakfast Sausages

Sweet and Yukon Gold Potato Hash
With Crispy Onions, Red Pepper and Garden Herbs

Fisherman's French Toast
Made with Virgilio's Freshly Baked Bread, Served Warm with Maple Syrup

Baked Haddock
Buttered and Toasted Cracker Crumb

Gemelli Primavera
Pasta with Peas, Asparagus, Julienned Carrots and Fresh Herbs in White Wine
Sauce

Pastry Treats
Croissants, Muffins, Danish and Bagels with Fruit Preserves, Cream Cheeses and
Sweet Creamery Butter

Sweets
Chocolate Mousse with Sweet Whipped Cream and Fresh Strawberry Garnish

Public Tickets: \$74pp / \$40 child

Please ask your server if we may accommodate your special diet or allergen requests. Consuming raw or undercooked meats, poultry, eggs, seafood, or shellfish may increase your risk for foodborne illness.