



*Sample Brunch Menu*

***Fresh Squeezed Orange and Grapefruit Juices***

***Blood Orange Bellini***

***Sun Tea and Meyer Lemonade***

***Assorted Breakfast Pastries***

***Mini Blueberry Muffins***

***Apricot-Ginger Scones with Crystallized Sugar***

***Cinnamon Monkey Bread***

***Raspberry Thumbprint Scone***

***Walnut Scone with Chocolate Bits***

***All served with Cream and Fresh Market Berries***

***Lavender-Honey Butter with Fresh Fruit Jams***

***Market Fresh Seasonal Fruit and Berries***

***With Icy Shaved Pink Grapefruit-Vanilla Granita***

***Seasonal Fruit Soup with Fresh Mint Syrup***

***Crispy Potato Galette with Smoked Salmon, Dill Cream***

***Scrambled Eggs and Chives***

***Roasted Asparagus with Shallots, Herbs de Provence and Pancetta***

***Smoked Turkey and Avocado on Baguette***

***Tomato Bufala Mozzarella Salad***

***Crimini Mushroom and Caramelized Onion Quiche***

***Served with Mesclun Greens and a Walnut Vinaigrette***

**Dessert**

***Strawberry Shortcake with Fresh Whipped Cream***

***Amoretti Roasted Apricots with Mascarpone***

***Pear Crumble with Homemade Vanilla Ice Cream***

***Lavender-Orange Madeleines***

***Raspberry Brown Butter Tarts***

***Hand Made Almond-Anise Biscotti***

***Peanut Butter Cookies with Currant Jam***

***Petit Ginger Cookies***

***Coffee and Tea***

*Notes*

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