

# The Terrace

## Sunday Brunch

11:00am-2:00pm

Prise Fixe Adults \$25.00

Harry Cardillo on Piano

### PRELUDE-ACT I

**FRESH CARVED FRUIT AND PARFAITS**

**SMOKED SALMON MOUSSE AND MINI BAGELS**

**ASSORTED CHEESES**

**ANTIPASTO PLATTER**, buffalo mozzarella grilled eggplant and peppers, kalamata olives

**TABBOULEH**, cucumber raita, pomegranate dressing

**ARUGULA & FIELD GREENS SALAD**, lemon vinaigrette, shaved Parmesan cheese

**ASIAN NOODLES**, mango-Thai curry dressing

**ROAST BEET SALAD**, feta cheese and grilled corn

**JICAMA & DAIKON**, grilled chicken, pumpkin seed dressing

**CEDAR PLANK SALMON**, red onions, green beans, herb vinaigrette

**“MAKE YOUR OWN EYE OPENER  
AT THE BAR”**

**SPICY TOMATO JUICE, SUN ORCHARD ORANGE  
AND OCEAN SPRAY CRANBERRY JUICE, A  
VARIETY OF VEGETABLES,  
OLIVES AND FRUIT GARNISHES.**

**THE BARTENDER WILL ADD YOUR CHOICE OF  
VODKA, RUM, GIN, TEQUILA OR CHAMPAGNE**

**\$7.95**

### ENTREES A LA CARTE-ACT II

**PANCAKES WITH VERMONT MAPLE SYRUP**  
whipped cream and seasonal berries

**CALIFORNIA BRIOCHE FRENCH TOAST**  
apricot butter, Maverick Farms hormone-free bacon or sausage

**VEGETABLE FRITTATA**, spinach, mushrooms grilled peppers and feta cheese, sweet potato hash

**TRUFFLED SCRAMBLED EGGS**, zucchini potato cake, Maverick Farms hormone-free bacon or sausage

**ASPARAGUS AND GOAT CHEESE OMELETE**, sweet potato hash, Maverick Farms hormone-free bacon or sausage

**MARYLAND CRABCAKE BENEDICT**, poached eggs, lump crabmeat, hollandaise, sweet potato hash

**PAPPARDELLE WITH ARTICHOKEs,  
PORTABELLO MUSHROOMS**, sun dried tomato pesto, Parmesan crisp with grilled chicken

**SMOKED SALMON CLUB ON MEDITERRANEAN  
MT. ATHOS FIRE BREAD**, Maverick Farms hormone-free bacon, tarragon mayonnaise, bibb lettuce, tomato, truffle oil fries

**ROASTED ACORN SQUASH**, Wild Mushroom Risotto, Brussel Sprouts, Butternut Squash Coulis

### OVATIONS - ACT III

**BANANAS AND MANDARIN ORANGE CREPES**

**MINI CHEESECAKE CONES**

**DULCE DE LECHE BREAD PUDDING**

**CHOCOLATE CANNOLI LOLLIPOPS**

**KEY LIME TARTLETES**

**MOCHA MOUSSE SHOOTERS**

**STRAWBERRY TARTLETES**

#### WHITE WINE BY THE GLASS

Chandon, BRUT CLASSIC (SPLIT) \$14.

Chaddsford, PINOT GRIGIO \$8.

Jekel, RIESLING \$9.

Avelino Vegas, VEGAS “3” \$12.

Benziger, CHARDONNAY \$9.

Trefethen, CHARDONNAY \$14.

#### RED WINE BY THE GLASS

Estancia, PINOT NOIR \$12.

Trefethen, DOUBLE T \$14.

Abadia Retuerta, RIVOLA \$12.

Coppola, Rosso, SHIRAZ \$9.

Trincherro, MERLOT \$10.

Ravenswood, ZINFANDEL \$10.

### CHILDREN’S MENU-10 AND UNDER \$12.50

**MACARONI AND CHEESE**, Vermont cheddar cheese sauce

**MARINATED CHICKEN CLUB SAMMIE**, fries

**GRILLED PEANUT BUTTER, JELLY, BANANAS**

**SCRAMBLED EGGS**, bacon

**SILVER DOLLAR PANCAKES**, bacon

#### BEVERAGES

**\*STARBUCKS SHADE GROWN MEXICAN REGULAR  
AND DECAF COFFEE**

**\*SUN ORCHARD ORANGE JUICE**

**\*TAZO REGULAR AND FLAVORED ICED TEA**

**\*ASSORTED COKE PRODUCTS**

**\*ASSORTED TEA FORTE BLENDS**

\*included in the brunch price

**SAN PELLEGRINO SPARKLING WATER \$2.95**

**EVIAN WATER \$2.95**