

MENU PACKAGES

VALANNI

BRUNCH

THREE COURSES \$25 PER PERSON

FIRST COURSE CHOICE OF:

BOSTON BIBB SALAD

granny smith apples, candied walnuts, cider vinaigrette

GREEK YOGURT AND GRANOLA

GRILLED ROMAINE SALAD

polenta croutons, manchego, applewood smoked bacon,
roasted peppers, chipotle caesar

SECOND COURSE CHOICE OF:

KOBE BEEF BRUNCH BURGER

applewood smoked bacon, manchego cheese, sunny-side up egg
fries, truffled aioli

GRILLED FILET OF BEEF & HERB SCRAMBLED EGGS (\$5 SUPPLEMENT)

cheddar, roasted potatoes, shiitake mushroom

COCONUT & WALNUT FRENCH TOAST

fresh berries, maple citrus syrup, warm caramel

SPICY PULLED CHICKEN WRAP

roasted peppers, hummus, warm brie,
grilled tortilla, mixed green salad

BLUEBERRY PANCAKES

vanilla-maple syrup, sliced almonds, champagne-mascarpone whipped cream

PEAR OMELET

applewood smoked bacon, caramelized shallots, roasted potatoes

THIRD COURSE CHOICE OF:

CARAMELIZED RUM BANANAS

crispy cinnamon phyllo, toasted coconut,
crushed walnuts, vanilla bean ice cream

GRANNY SMITH APPLE, WHITE CHOCOLATE & WALNUT

BREAD PUDDING

warm caramel sauce, vanilla bean ice cream

OREO BEIGNETS

vanilla ice cream, warm caramel