



The
MANSION
Sunday Brunch
10:30am – 1:30pm

The Mansion's Sunday Brunch Menu changes seasonally, guaranteeing you the freshest and most delicious culinary experience. Here is a sample menu to tantalize your taste buds:

- An array of festive Salads
- Cheese & Fruit Display
- Smoked Fish ~ Norwegian Salmon, Peppered Mackerel & Trout
- Assorted Sushi & California Roll Display
- Marinated New Zealand Mussels
- Marinated & Grilled Eggplant, Roasted Tomatoes, Fresh Mozzarella
- Mansion Pate Display
- Carving Stations ~ Pepper Crusted Beef Tenderloin & Applewood Smoked Pork Loin
- Omelette Station ~ Chef will Prepare a Variety of Omelettes Made-to-Order
- Waffle Station ~ Prepared Belgian Style or with Homemade Fresh Ice Cream
- Eggs Benedict
- Country Sausage & Crisp Bacon Strips
- Cheese Blintzes with Warm Fruit Sauce
- Jamaican Lamb Loin in Blue Mountain Coffee Sauce
- Salmon & Sea Bass with Tropical Flavors
- Lobster Cannelloni with Tarragon Essence & Lychee
- Pheasant Breast over French Lentils & Pineapple Sauerkraut
- Soup ~ Conch Chowder with Papaya & Lobster Oil
- Dessert Presentation ~ Featuring a variety of Tortes, Flans, French and Italian Pastries,
Chocolate Covered Fruit and Petit Fours
- Beverages ~ Coffee, Tea, Juice and Milk
- One Complimentary Glass of Champagne or Mimosa
- Special Amenities ~ Live Entertainment, Complimentary Valet Parking, Lobby Concierge,
Wheel Chair Accessible

Adults ~ \$32.95 Children (10 & under) ~ \$9.95*

*Price does not include 7% tax & 21% gratuity. Pricing varied on Holidays and Special Occasions

Menu items subject to change weekly

Reservations: 856-751-1717