Sunday Brunch

11-3pm

<u>Starter</u>

Soup of the Day Fresh Fruit Cup

Appetizer

Capetola Salad

Romaine, Arugula, Avocado, Orange, Tomato, Gorgonzola Cheese with Honey Sherry Vinaigrette

Jumbo Shrimp Cockțail

Smoked Scottish Salmon

Served With Raisins, Pumpernickel, Radicchio Scallion Cream Cheese L Chefs Garni

Fresh Mozzarella Napoleon

Served With Tomatoes, Roasted Peppers & Balsamic Vinaigrette

Jumbo Lump Crab Cake

Served With Mango Salsa

Entree

Smoked Scottish Salmon Omelet

Served with Scallions & Fingerling Home Fries

Ham Leek Brie Cheese Omelet

Served with Fingerling Home Fries

Parisian Poached Eggs

Served with Wild Shrimp, Apple Smoked Bacon on Toasted Brioche with Béarnaise Sauce & Fingerling Home Fries

Carltun's Eggs Benedict

Served with Artisan Smoked Kielbasa, Organic Poachd Eggs, Hollandaise Sauce & Fingerling Home Fries

French Croissant Cinnamon Toast

Served with 100% Vermont Maple Syrup, Granny Smith Apple Compote & Fresh Strawberries

Sliced Prime Shell Steak

Served with Eggs & Fingerling Home Fries

Butternut Squash Ravioli

Served with Brown Butter Sage Sauce & Shaved Regianno Parmesan

Dessert

Chocolate Flourless Cake

Smooth Chocolate Ganache Flourless Cake with Raspberry Coulis

New York Cheesecake

Served with a Strawberry Topping

Coffee & Tea Included

\$55 per person plus tax & gratuity palmcourt@thecarltun.com or (516) 542-0700 ext.1