



Brunch @ The Onion Tree

APPETIZERS YOUR CHOICE OF

Smoked Salmon - Toast + Crème fraîche + Capers + Lemon (GF)

Curried Pumpkin Soup - Mustard Seeds + Tamarind + Ginger + Coconut (GF/VE)

Brie & Berries - Hot Honey + Walnuts + Waffle Bites (GF)

Thai Salad - Watercress + Citrus Segments + Mango + Tamari/Chili Vinaigrette (GF / VE)

Autumn Salad - Arugula + Toasted Kale + Pomegranate + Pecorino/Lemongrass Dressing (V)

ENTREE SELECTIONS - YOUR CHOICE OF

"Steak" n Eggs - Grass fed Beef Rib Eye + Scrambled Eggs + Veggie Hash + Demi Glaze (GF)

Eggs Benedict a' la Raquel - Poached Eggs + Berkshire Pork Bacon + Spicy Hollandaise

"Julian's" French Toast - Bananas + Walnuts + Lots of Berries + Cream

Breakfast Pizza - Fontina + San Marzano Tomatoes + Bacon + Arugula + Poached Eggs

Croque Madame - Ham + Emmentaler + Sauce Mornay + Sunny Side Up Egg

Lobster "Mac 'n Cheese" - Herbed Bechamel + Parmesan + Duck Bacon + White Truffle Oil

DESSERT

Mango Custard - Coconut Milk + Chia Seeds + Berries (GF & VE)

Suzie's Carrot Cake - Raisins + Walnuts + Cream Cheese + Coconut Flakes (GF)

Saffron Panna Cotta - Cinnamon + Cardamom + Macerated Berries (GF)

Gelato - your choice of - Strawberry, Chocolate OR Vanilla

**\$35 PP + Tax + 20% Tip Includes unlimited Brunch Beverages -
\$28 + Tax + 20% Tip without Brunch Beverages**

09/20/2020