



## *Brunch @ The Onion Tree*

### **APPETIZERS YOUR CHOICE OF**

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

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

**"Bombay" Gumbo** - Organic Chicken + Shrimp + Merguez + Okra + Jay's Garam Masala (GF)

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

**Curried Pumpkin Soup** - Mustard Seeds + Tamarind + Coconut + Coriander + Curry Leaves (VE)

### **ENTREE SELECTIONS - YOUR CHOICE OF**

**"Steak" n Eggs** - Slow braised Short Ribs + Scrambled Eggs (GF)

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

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

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

**Breakfast Pizza** - San Marzano Tomatoes + Fontina + Red Onion + Bacon + Poached Eggs

**Akuri on Ghee Toast** - Scrambled Eggs + Green Mango + Green Chili + Kashmiri Chili

### **DESSERT - \$5 ADDITIONAL**

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

**Forbidden Rice Pudding** - Coconut Milk + Mango + Berries + Ginger Gelato (VE P).... + \$3

**Warm 'n Fuzzy Chocolate Cake** Fresh Whipped Cream + Strawberries

**Gelato - your choice of:** Vanilla, Chocolate, Ginger, Sea Salt & Caramel

**\$30 PP + Tax + Tip Includes unlimited Brunch Beverages -  
\$25 + Tax + Tip without Brunch Beverages**

**12/13/2020**