



**LIGHT  
KEEPERS**

## **SUNDAY BRUNCH**

*12:00PM - 3:00PM*

### **COLD SELECTION**

SLICED FRUIT

CARROT, GINGER + APPLE JUICE SHOTS

ASSORTMENT OF DOMESTIC AND INTERNATIONAL CHARCUTERIES + CHEESE

ACCOUTREMENTS, LAVOSH + CRACKERS

SALAMI, PROSCIUTTO, MORTADELLA, SOPRESSETA, PARMESAN, MANCHEGO

GORGONZOLA, MOLITERNO AL TARTUFO

### **SALAD**

BABY KALE, BABY SPINACH, SPRING MIX, ARUGULA, CARROTS, HERB CROUTON, CRANBERRY, PUMPKIN SEEDS  
CANDIED WALNUTS, WHITE BALSAMIC, RANCH

SAFFRON COUS COUS , ROASTED PEPPERS, CHORIZO GOAT CHEESE

SOUTHERN 4 BEAN CILANTRO SALAD

GARDEN BASIL PESTO PASTA SALAD

FLORIDA SPRING TOMATO, CUCUMBER SALAD ROASTED GARLIC VINAIGRETTE

COMPRESSED WATERMELON FETA MICRO MINT

CHILLED CORN SOUP

DUCK CONFIT CROSTINI , ORANGE JAM

SESAME HOISIN CHICKEN SALAD

### **CHILLED SEAFOOD \ RAW BAR**

HOUSE CURED SALMON WITH BAGEL CHIPS AND ACCOUTREMENTS

AMERICAN CAVIAR, EGG WHITES, EGG YOLKS, CHIVE, SHALLOT, SOUR CREAM, BLINIS

BLUE POINT OYSTERS ON THE 1/2 SHELL

POACHED SHRIMP

SNOW CRAB CLAWS

COCKTAIL SAUCE, COGNAC SAUCE, MIGNONETTE, LEMON, HOT SAUCE

ASSORTED SUSHI, SOY, GINGER, WASABI

### **BAKERY**

ASSORTED BREAKFAST BREADS

BUTTER + CHOCOLATE CROISSANT

PASTELITTO, CINNAMON DANISH

ARTISAN BREADS AND ROLLS

BUTTER, JAM OR PRESERVES

## **BREAKFAST**

OMELET STATION

HAM+ CHEESE CROSSAINT

SPINACH GOAT CHEESE FRITTATA

PECAN WOOD BACON

PORK SAUSAGE

MAKE YOUR OWN WAFFLES

ASSORTED TOPPINGS, MAPLE SYRUP, SWEET BUTTER

## **HOT ENTREE**

CARVED: SMOKED TRI TIP, CIDER VINEGAR SAUCE

CARVED: GRILLED GROUPER, SPICY MANGO SALSA

KOREAN SHORT RIBS, KIMCHEE, GINGER + GARLIC GREEN BEANS

SEARED SALMON, KALE, TREVISO, PEAS, LEMON BUTTER SAUCE

PERUVIAN CHICKEN, SAUCE AJI

DUCHESS POTATOES

SAFFRON BASMATI RICE

GRILLED ASPARAGUS, BROWN BUTTER, GARLIC

CILANTRO RICE

TORTILLA SOUP, LIME CREMA, CHICKEN, TORTILLA STRIPS

CARAMELIZED ONION, MUSHROOM, GARGANELLI PASTA

SEAFOOD BOIL, SHRIMP, CLAMS, MUSSELS, CORN, KIELBASA SAUSAGE

CRISPY SOFT SHELL CRAB, WAKAME SALAD, SRIRACHA AIOLI

## **DESSERTS**

S'MORE PIE

TRUFFLES, CHOCOLATE ALMONDS, CHOCOLATE PRETZELS

CARAMELS, ALMOND MACAROONS, ORANGE MADELINE, CHOUXQUETTE

BLACK FOREST TART

PEANUT BUTTER CREAMEUX, BROWNIE

RASPBERRY BASIL CAKE

CHERRY AND BLACK PEPPER CRÈME BRULEE

LEMON MERINGUE PROFITEROLE

VANILLA CRÈME, POACHED PINEAPPLE HAZELNUT STREUSEL

CANDIED GRAPEFRUIT, AVOCADO

CHOCOLATE MARQUIS

MANDARIN AND SMOKED RUM CAKE

\$89 PER ADULT, \$39 PER CHILD PLUS TAX AND GRATUITY

INCLUDES: BOTTOMLESS MIMOSAS, BELLINIS, BLOODY MARYS, HOUSE DRAFT BEER, SANGRIA, AND PUNCH