

MENU PACKAGES

VALANNI

BRUNCH

THREE COURSES \$25 PER PERSON

FIRST COURSE CHOICE OF:

BOSTON BIBB SALAD

granny smith apples, candied walnuts, cider vinaigrette

GREEK YOGURT AND GRANOLA

honey, apple & cranberry chutney

GRILLED ROMAINE SALAD

polenta croutons, manchego, applewood smoked bacon,
roasted peppers, chipotle caesar

SECOND COURSE CHOICE OF:

KOBE BEEF BRUNCH BURGER

applewood smoked bacon, manchego cheese, sunny-side up egg
fries, truffled aioli

GRILLED FILET OF BEEF & HERB SCRAMBLED EGGS (\$5 SUPPLEMENT)

cheddar, roasted potatoes, shiitake mushroom

COCONUT FRENCH TOAST

vanilla-maple syrup, caramelized rum bananas, strawberry-honey butter

SPICY PULLED CHICKEN WRAP

roasted peppers, hummus, warm brie,
grilled tortilla, mixed green salad

CHOCOLATE CHIP & BANANA PANCAKES

vanilla-maple syrup, ricotta-walnut cream

PEAR OMELET

applewood smoked bacon, caramelized shallots, roasted potatoes

THIRD COURSE CHOICE OF:

CARAMELIZED RUM BANANAS

crispy cinnamon phyllo, toasted coconut,
crushed walnuts, vanilla bean ice cream

GRANNY SMITH APPLE, WHITE CHOCOLATE & WALNUT

BREAD PUDDING

warm caramel sauce, vanilla bean ice cream

OREO BEIGNETS

vanilla ice cream, warm caramel