



Saturday & Sunday Brunch 2020

Family Style Breads

Lemon Poppy Cake – Cinnamon Rolls - Carrot Cake

Starters (Select One)

Seasonal Fruit Plate

Shakshuka –Poached Egg, Pepper Onion & Tomato, Naan

New England Clam Chowder – Oyster Crackers

Soft Scrambled Eggs & Caviar –Lacy Potato Cake

Pink Beach Parfait –Greek Yogurt, Granola, Acai Puree

Avocado Toast –Crispy Deviled Egg, Pimento Cheese

Pan-Seared Crab Cake –Corn Puree, Farm Greens

Ancient Grains –Apples, Pomegranate, Kale, Almonds, Coconut

Entrée (Select One)

Autumn Grilled Cheese – Caramelized Apples, Walnuts, Tumbleweed

Aged Cheddar & Gruyere, Sourdough

Chicken Pot Pie – Carrots, Leeks, Turnips, Potatoes, Thyme & Garlic Cream

Fish & Chips – Crispy Cod, Hand Cut Potato Wedges, Caper Remoulade

Bibimbap – Local Fried Egg, Brown Rice Pilaf, Carrots, Mushrooms, Broccoli, Peppers

Brioche French Toast –Banana Fosters, Maple Syrup

Bacon Egg and Cheese –Cheddar, English Muffin, Breakfast Potatoes

Lobster Hash –Local Lobster Hash, Fried Egg, Béarnaise

Croque Madame –Ham, Gruyere Cheese, Mornay Sauce, Fried Egg, Breakfast Potatoes

The Loren Eggs Benedict –Short Rib & Kale, English Muffin, Béarnaise

Smoked Salmon Benedict –Smoked Salmon, Spinach, English Muffin, Bearnaise

Ahi Tuna Poke –Lentils, Cucumber, Edamame, Jalapeno, Wakame, Yuzu Soy & Spicy Mayo

The Pink Burger –Hanger Brisket Blend, Aged Cheddar, Bacon Onion Jam

Baha Fish Taco –Slaw, Avocado, Pico de gallo

Chimichurri Grilled Hanger Steak –Steak Fries, Bearnaise

Vegan Black Bean Bowl – Cabbage & Carrot Slaw, Tomatoes, Avocado Salsa, Tortilla

Dessert (select One)

Warm Chocolate Fondant –Vanilla Ice Cream

Pumpkin Butterscotch Gingerbread - Trifle

Red Velvet Crunch – Mint Cream, Chocolate Crumble

Apple Pie – Vanilla Ice Cream

\$55.00 Per Person plus 17% Gratuities