



Saturday & Sunday Brunch 2021

Family Style Breads

Lemon Poppy Cake – Cinnamon Rolls - Carrot Cake

Starters (Select One)

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

Dessert (Select One)

Warm Chocolate Fondant – Vanilla Ice Cream
Red Velvet Crunch – Mint Cream, Chocolate Crumble
Apple Pie – Vanilla Ice Cream
Seasonal Fruit Plate

\$55.00 Per Person plus 17% Gratuities