

SUNDAY BRUNCH

Starters

Pink Beach Parfait
Greek Yogurt, Acai Puree, House Made Granola

"Pink" Peppercorn Crusted Beef Carpaccio
Marinated Artichokes
Baby Arugula, Pecorino Romano

Avocado Toast
Sunny Side up Egg, Micro Greens

Shashuka
2 Poached Eggs, Naan Bread
Tomato, Bell Peppers, Onion, Cilantro

The Pink Beach Caesar
Baby Gem Lettuce, Hand Torn Croutons
Pecorino, Anchovies

Seasonal Fruit Salad
Orange, Grapefruit, Pineapple, Grapes

Ancient Grain Bowl
Quinoa, Berries
Almonds, Shaved Coconut

Egg White Frittata
Tuckers Goat Cheese, Zucchini
Bermuda Pepper Jelly, Breakfast Potatoes

Jumbo Lump Crab Cake
Cucumber, Avocado, Tomato, Tarragon Aioli

Farm Greens & Gazpacho Vinaigrette – Zucchini
Squash, Tomato, Radish

Entree

The Loren Eggs Benedict
Baby Kale braised Short Rib
English Muffin, Béarnaise

Local Egg Sandwich
Fried Eggs, Aged Cheddar, English Muffin
Choice of Hickory Smoked Bacon or Broccoli Rabe &
Veal Sausage, Loren Hash Browns, Baby Farm Greens

Brioche French Toast
Strawberry – Rhubarb Compote, Maple Syrup

Harvest Grain Bowl – Quinoa, Spring Veggies, White
Choice of: Charred Chicken, Spiced Meatballs or
Marinated Tofu

Grilled Shrimp & House Made Tagliatelle
Bermuda Mushrooms & Leeks, Lemon Butter

The Loren Carbonara
Bermuda Pig Lardons, Kale, Tagliatelle

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

Chicken Milanese – Roasted Tomato, Arugula, Pecorino Romano

Smoked Salmon Plate
Toast Points, Egg, Capers, Red Onion
Cream Cheese, Tomato & Fine Herbs

Farm Fried Egg and Lobster Hash
Butter Poached Maine Lobster
Local Potato Hash, Béarnaise

Fine Herb & Mushroom Omelet
Breakfast Potato

Tuna or Tofu Poke Bowl
Red Lentil Salad, Cucumber, Edamame,
Radish, Jalapeno, Pickled Red Onion,
Wakame, Yuzu Soy & Spicy Mayo

Local Catch
Celeriac Puree, Sea Beans, Chardonnay Emulsion

Chimichurri Rubbed Hanger Steak
Hand Cut Steak Fries, Béarnaise

Veggie Burger (Vegan)
Braised Kale, Tomato Jam

Dessert

Warm Chocolate Fondant Cake
Vanilla Bean Ice Cream

Pink Mini Chipwich

Selection of Homemade Ice Cream

Seasonal Fruit

\$50.00 per person plus 17% service charge