

WELCOME TO THE MOSHULU CHAMPAGNE BRUNCH

Enjoy unlimited champagne to complement our three-course Sunday brunch. After selecting your entrée from either the Good Morning or Good Afternoon sections, please visit our First Course Buffet & Grand Dessert Display as often as you desire.

Three-Course Brunch \$35 per person

Complimentary Champagne, Mimosas, Bellinis, & Kir Royales
Coffee & Tea Selection

FIRST COURSE

Fresh Baked Assorted Bagels, Croissants and Danishes
Madelines, Muffins, and Quick Breads
Housemade Preserves
House Made Whipped Cream Cheeses
Scallion, Cinnamon and Walnut, Smoked Salmon

Butternut Squash Soup
Maine Lobster Bisque

Market Fresh Fruit Salad
Tahitian Vanilla Yogurt Parfaits
House Made Honey Almond Granola

Antipasto

Italian Cured Meats, Roasted Peppers
Marinated Artichoke Hearts,
Pepperoncini Peppers & Assorted
Cheeses

Pesto Farfalle

Cherry Tomatoes, Fresh Basil
Fresh Calabro Mozzarella
Shaved Parmesan Reggiano

Greek Penne Salad

Petite Shrimp, English Cucumbers
Oven Dried Tomatoes, Olives
Feta Cheese, Lemon Vinaigrette

Japanese Soba Noodle Salad

Soy Marinated Tofu
Julienned Vegetables
Sesame Ginger Vinaigrette

Mixed Seasonal Greens

Romaine Lettuce, Baby Spinach
Traditional Accompaniments

House Made Potato Salad

Red Bliss Potatoes, Scallions
Crispy Bacon & Goat Cheese

EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOOD BORNE ILLNESSES.

Good Morning Selections Marked With A **
Are Served with Smoked Bacon & Country Sausage

GOOD MORNING ENTREES

Sandy Ridge Farm Poached Eggs

Zinfandel Braised Short Rib Hash
Yukon Gold Potatoes
Caramelized Texas 1015 Onions
Chive Hollandaise

Country Time Buttermilk Waffles**

Creamy Chocolate Hazelnut
Spread
Panko Crusted Organic Banana
Fritters
Myers Rum Butter Sauce

Moshulu Omelet

Roasted Filet Mignon, Long Hot
Peppers
Grilled Red Onion
Sharp Imported Provolone

Three Egg Omelet

Organic Baby Spinach, Wild
Mushrooms
Oven Dried Tomatoes, Boursin
Cheese

Stuffed Brioche French Toast**

Cinnamon Walnut Cream Cheese
Brown Sugar Roasted Anjou Pear
Granny Smith Apples
Autumn Spiced Fresh Cranberries

Big Stack of Pumpkin Pancakes**

Tahitian Vanilla Bourbon Pecan
Mascarpone
Warm Lancaster Maple Syrup

GOOD AFTERNOON ENTREES

House Made Black Pepper Fettuccine

Organic Braised Amish Chicken
Wild Mushrooms, Baby Spinach
Oven Dried Tomatoes
Citrus Truffle Jus

Garganelli Pasta

Lump Crabmeat, Grilled Asparagus
Olive Oil Poached Tomatoes
Tarragon, Bouillabaisse Emulsion

Herb Crusted Rainbow Trout

Heirloom Potatoes, Organic Arugula
Roasted Peppers, Chipotle Aioli
Tomato Saffron Beurre Blanc

Medallions of Filet Mignon

Yukon Gold Potato Puree
Shallot Roasted Young Spinach
Cabernet Thyme Jus

Yellow Fin Tuna

Creamy Mascarpone Orzo
English Peas, Oven Dried Tomatoes
Fall Herb Salad
Black Pepper Port Reduction

Berkshire Pork Tenderloin

Brown Butter Roasted Autumn
Vegetables
Black Cardamom Honey Glaze
Sweet Potato Gnocchi

MOSHULU DESSERT BUFFET

A selection of petite fours, custards, and traditional tarts
~ and ~

Our Chocolate Fountains
Flowing with Belgian dark and white chocolate
Fresh strawberries, marshmallows, graham crackers
Pretzel rods, pound cake and bananas

A 20% GRATUITY WILL BE ADDED TO YOUR FINAL BILL