



Champagne Sunday Brunch

\$32 Adults; \$17 Children 12 and under ~ Served: 12 – 2pm

Presented upon arrival:

Fresh Cut Seasonal Fruit and Berries, Basket of House made Breads & Muffins
& Bottomless Mimosa/Champagne

First Course

Tomato Bisque

Second Course, choice of:

Entrée ordered from Brunch Menu

Crab Benedict

Lump Crab Cake, Poached Eggs, Hollandaise Sauce

Avocado Veggie Frittata

Fresh California Avocado, Asparagus, Tomato, Peppers, Parmesan Cheese

bluEmber Corned Beef Hash

House made Premium Corned Beef Hash, Fried Eggs, Potato

Herb Grilled Petite Filet Mignon

Crispy Potatoes, Paprika Butter, Burgundy Demi, Seasonal Vegetables

Pan Roasted Airline Chicken Breast

Roasted Potatoes, Seasonal Vegetables, Truffle Chicken Au Jus

Seared Australian Barramundi

Blue Crab Chardonnay Cream, Watercress Ragout

Tempura Asian Chicken Salad

Asian Mixed Greens, Baby Corn, Tomatoes, Sweet Chili Sesame Dressing

bluEmber Turkey Cobb Salad

Chopped Romaine Lettuce, Tomatoes, Bleu Cheese, Avocado, Eggs, Crispy Bacon in a Creamy Garlic Dressing

Baja Shrimp Salad

Black Beans, Corn, Tomatoes, Crispy Tortilla Strips, Avocado, Mixed Greens, Jack Cheese, with Cilantro Lime Dressing

Lobster BLT

Maine Lobster Salad with Mustard Aioli, Bacon, Lettuce, Tomato Gouda Cheese on Toasted Asiago Cheese Artisan Bread

bluEmber Burger

Half a Pound Angus Beef, Caramelized Onions & Pepper Jack Cheese on Sweet Onion Artisan Bun

Final Course

Chef Neri's Sweets – Dessert Bar

bluEmber Cupcakes, Mile High Chocolate Cake, Crème Brule, Milk Chocolate Fondue, Fruit to Dip, Lemon Bars, Mouse Martini's and More