

# DELANO

## SUNDAY BRUNCH

### BREAKFAST

#### CHEF PREPARED EGGS

#### OMELETS TO ORDER

*selection of*

fresh gourmet vegetables  
cheese, meats and seafood

#### CLASSIC EGGS BENEDICT

black truffle hollandaise

#### PANCAKES

#### BELGIAN WAFFLES

*choice of toppings*

vermont maple syrup, wild berry compote  
toasted peacans, vanilla whipped cream

### FROM THE GRIDDLE

#### APPLE WOOD SMOKED BACON

#### COUNTRY SAUSAGE LINKS

#### HOME FRIED BREAKFAST POTATOES

#### ASSORTED MINI QUICHES

meat, cheese, vegetable

### CHEESE & MEATS

#### ARTISANAL CHARCUTERIE BOARD

speck ham, sopressata, chorizo, capicola

#### HAND-CRAFTED CHEESE BOARD

*chef's selection of*

soft, semi-soft, hard, washed rind, blue cheese  
assorted preserves, dry fruits, nuts

#### PICKLED PEARL ONIONS AND GOURMET MUSTARD

### SUSHI STATION

#### CHEF PREPARED SUSHI MAKI

spicy tuna roll, cucumber, masago, salmon avocado roll  
king salmon, yuzu kosho aioli, spicy yellow tail, avocado, spicy aioli

### SEAFOOD, CAVIAR & RAW BAR

#### CAVIAR AND ROE ON ICE

#### SEAFOOD ON ICE

*chef's selection of*

oysters shucked to order

chilled poached gulf shrimp with horseradish cocktail sauce,  
european cocktail sauce, sherry mignonette and mustard sauce

#### MEDITERRANEAN SEAFOOD SALAD

#### CITRUS POACHED ATLANTIC SALMON

#### COLD SMOKED SCOTTISH SALMON

#### SMOKED WHITE FISH

vine ripe tomatoes, thin red onions, caper berries

#### MINI BAGELS AND GOURMET BLENDED

#### CREAM CHEESE, DILL SAUCE

#### CHILLED CEVICHE

#### MEXICAN RED SHRIMP CEVICHE

#### PERUVIAN WHITE FISH AND LIME CEVICHE

### PASTA STATION

*pasta's cooked to order with chef's selection of seasonal gourmet  
ingredients and sauces chef's pasta of the week*

#### OLIVE FOCCACIA

fresh basil, pine nut pesto, parmigianino reggiano cream sauce  
fresh tomato basil coulis

### CARVING STATION

*chef icardi selection of*

#### CHAIRMAN RESERVE BEEF

AU JUS, HORSERADISH MOUSSELINE  
HERB RUBBED BONELESS LEG OF LAMB  
MINT SAUCE, ROAST PORK, SAUCE NATURAL  
FRESH SEASONAL CATCH CARVED TO ORDER

### SALAD SELECTIONS

*accompanied with lavosh, crackers, flat breads*

#### FRESH MOZZARELLA

#### MIXED BABY LETTUCES

house made dressings, artisanal oils, vinegars

#### GREEK FETA CHEESE & GRAPE TOMATOES

#### MARINATED CRIMINI MUSHROOMS

#### SHALLOT-SHERRY VINAIGRETTE

#### MEDITERRANEAN GRILLED CHICKEN & TARRAGON

#### STUFFED GRAPE LEAVES WITH SPICED YOGURT

#### GRILLED ASPARAGUS AND LEMON

#### WATERMELON, FETA AND RED ONION

#### GARBANZO BEANS & CHORIZO

#### MARINATED IMPORTED CHERIGNOLA OLIVES

#### MADRAS CURRY CHICKEN

#### AND MANGO CHUTNEY SALAD

#### CRACKED BULGUR WHEAT TABBOULEH SALAD

#### MARINATED HEARTS OF PALM AND ARTICHOKE

#### PESTO ORZO SALAD WITH LAMB SAUSAGE

#### KALAMATA AND GREEN OLIVE TAPENADE

#### ROASTED GARLIC HUMMUS

#### ROASTED EGGPLANT BABAGANOOSH

#### SEASONAL TROPICAL FRUIT DISPLAY

### DESSERT STATION

*chef's pastry selections*

APPLE PIE - PECAN PIE - FRUIT TART

KEY LIME TART - LOLLIPOP CAKE - TIRAMISU

CHOCOLATE CREMEUX FLAN - CHEESECAKE

ASSORTED CHOCOLATE BONDONS

CHOCOLATE DIPPED STRAWBERRIES

### THE FUN STUFF

#### SANGRIA PITCHER

red, white, or bubbles, fresh tropical fruits, citrus blend

50

#### VUEVE CLICQUOT YELLOW LABEL

60

#### BOTTOMLESS 35

#### MIMOSA

florida fresh squeeze orange juice

#### BELLINI

fresh peach pure

#### BLOODY MARY

Signature

*Create Your Own*

Vodka

1 - Pick Vodka

House Made Mix

2 - Create Mix

Spicy Salt Rim

3 - Pick Rim

REPEAT

3 - Pick Garnish



For your convenience, a 18% suggested gratuity will be added on all checks.

The consumption of raw or undercooked meats, poultry, pork, seafood, shellfish or eggs may increase the risk of foodborne illness. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.

IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN