



AT DOLPHIN BAY

DADS & GRADS BRUNCH

~60 per person for 3-courses ~

includes coffee, tea and/or bottomless mimosas

STARTERS

TOMATO BISQUE

roasted local tomatoes • basil • garlic bread *gto*

HEARTS OF ROMAINE

classic ceasar salad • grana padano • brown butter croutons *gto*

SALADE MAISON

heirloom tomato basil relish • shaved fennel • pickled onion • cucumber • balsamic *gf*

FRUIT PARFAIT

vanilla yogurt • granola • seasonal fruit *gf*

SEASONAL OYSTERS

pink peppercorn mignonette • cocktail sauce *gf*

ENTREES

LIDO EGGS BENEDICT *gfo*

poached eggs • english muffin
w/ ham and hollandaise *or*
w/ smoked salmon and béarnaise

OMELETTE OSCAR

asparagus • crab • hollandaise • gruyere cheese *gf*

SCRAMBLE FLORENTINE

tomatoes • spinach • white cheddar • homefries *gf*

VEGETABLE STRADA

savory bread pudding • assorted seasonal vegetables • manchego cheese

SALMON CAPRESE

fresh mozzarella & pesto risotto cake • wilted spinach • heirloom tomato basil relish • balsamic *gf*

MARKET RISOTTO

seasonal vegetables • tomato fumé • manchego cheese • fine herbs *gf*

PRIME RIB

asparagus • au jus • roasted fingerling *gf*

DESSERTS

CHOCOLATE TORTE

toffee crumble • caramel sauce *gf*

CHOCOLATE COVERED CHERRY BREAD PUDDING

salted caramel ice cream

CRÈME BRÛLÉE *gf*

almond cookie

Richard Pfaff | Executive Chef

 In the spirit of water conservation water is by request only