

Tazzina Bistro

Weekend Three-Course Brunch

Eye Openers

Mimosa...6.50

Bellini...6.75

Spicy Bloody Mary with housemade Bloody Mary mix and Absolut Peppar...7.75

Ramos Gin Fizz shaken vigorously with Bombay Sapphire, Cointreau, orange flower water, cream, egg white & housemade sweet and sour...8.75

First Course – Starters

Smoked Trout Rillette

Fresh Fruit Salad with Romanoff sauce

Cup of Corn Soup

Golden Tomato Gazpacho

Sliced Heirloom Tomatoes with Extra Virgin Olive oil & basil

Second Course – Entrees

Fried Green Tomato Salad with vine-ripe tomatoes, fresh mozzarella, balsamic vinaigrette and basil

Corned Beef Hash with onions, fennel, corn, Yukon Gold potatoes & fried eggs*

Vanilla Bourbon French Toast made with challah bread, syrup & candied pecans

Chilaquiles with crispy corn tortilla strips, scrambled eggs, tomatillo salsa, feta cheese & sour cream

Smoked Chicken Caesar with garlic croutons, romaine & Grana Padano cheese

Quiche with chanterelle mushrooms, tomato confit, smoked bacon and Gruyère cheese in a house made pastry crust

Pambazo Sandwich – chorizo & smoked tomato mashed potatoes on a soft roll, dipped in guajillo chili sauce, grilled & served with queso fresco, tomatillo salsa, lettuce & sour cream

Eggplant & Goat Cheese Lasagna a half piece of lasagna with tapenade, pinenuts & a mixed greens salad

Snake River Farms Kobe Burger with Tabasco aioli, grilled red onions, sweet & spicy pickles, choice of Shaft's bleu cheese or white cheddar on a ciabatta bun & French fries **(add \$4.00)**

The following items are served with crispy potatoes or sliced vine-ripe tomatoes:

Eggs Benedict* poached eggs with Kurobuta ham, toasted focaccia bread & hollandaise

Omelet with smoked bacon, sweet corn, caramelized onions, tomatoes & fontina cheese

Vegetable Omelet with seasonal vegetables & goat cheese

Albacore Tuna Melt with chipotle mayonnaise & smoked cheddar on sliced sour dough

Smoked Turkey Club with pesto mayonnaise, roasted red bell peppers, bacon & romaine on focaccia

Third Course – Dessert

Sundae – vanilla ice cream with caramel sauce, chocolate sauce, candied pecans, whipped cream & a cherry

Little Crème Brûlée

Affogatto – vanilla ice cream with a shot of espresso

Cookie Plate

\$16 per person (3 courses)

\$13 per person (2 courses)

Children's A La Carte Menu Available

Sides \$4

Bacon Fruit

Crispy Potatoes Vine-Ripe Tomatoes Yogurt

Gratuity of 18% will be added to parties of 6 or more.

Split Plate Charge \$2.00 (per course) Corkage \$15.00 (750ml)

*consuming raw or undercooked meat, eggs or seafood can increase your risk of food borne illness

A \$1 charge per split check may be incurred on multiple checks