

Tazzina Bistro Weekend Brunch

Eye Openers

Mimosa...6.50

Bellini...6.75

Spicy Bloody Mary made 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

Vanilla Yogurt with housemade granola

Broiled Half Grapefruit

Soup of the Day

Mixed greens with balsamic vinaigrette

Cup of Caramelized Onion Soup (add \$1)

Prawn Cocktail – Three poached prawns with spicy cocktail sauce (add 2.00)

Second Course – Entrées

Sweet Potato Hash with celery root, onion, parsnips, fennel & fried eggs*

Bananas Foster French Toast – housemade Challah bread soaked in vanilla & cinnamon batter, browned on the griddle & topped with bananas sautéed in rum, brown sugar & butter

Croque Madame with Kurobuta ham, fried egg, fontina cheese & béchamel on Challah bread

Quiche Loraine with leeks, bacon & Gruyère cheese in a housemade pastry crust

Lamb Shepherd's Pie-braised lamb shoulder with onions, celery, peas, garlic, thyme & mashed potatoes

Braised Beef Lasagna with Bolognese sauce, béchamel, mozzarella & Caesar salad

Steel Cut Oats with apple sauce, dried cherries, toasted pecans & coconut

Crispy Salmon Cakes with sauce rouille & mixed greens

The following items are served with crispy potatoes or marinated green beans:

Grilled Rib Eye with tarragon butter & two eggs cooked any style

Omelet with Louisiana hot links, spinach, caramelized onions & fontina cheese

Vegetable Omelet with seasonal vegetables & goat cheese

Curry Chicken Salad Sandwich with spinach on wheat bread

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

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

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

Third Course – Dessert

Affogatto – Vanilla Ice Cream with a shot of espresso

Vanilla Bean Crème Brûlée

Cookie Plate

17.00 per person (3 courses)

14.00 per person (2 courses)

Children's A La Carte Menu Available

Sides \$4

Marinated Green Beans Side Green Salad

Crispy Potatoes Bacon 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

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