SKY BRUNCH SUNDAYS
10am - 3pm

$40 Per Person

COCKTAILS $15 each

Kir Royale- Champagne, Chambord, Raspberry

Peach Bellini- Champagne, Peach Puree

Pomegranate Screwdriver- Grey Goose, Pama, Orange Juice

Pimm’s Cup- Cognac, Crème de Pêche, Champagne, Bitters

Sky Brunch Bar

Mimosa- Sparkling Wine, Orange Juice $20

VUE 24 Bloody Mary- Shrimp, Bacon, Blue Cheese Olives $20
APPETIZER BUFFET
Chilled Shrimp, Seasonal Fruits, Composed Salads, Smoothies & Parfaits

UNLIMITED SMALL PLATES

Eggs Benedict
Shaved Canadian Bacon, Spinach, Poached Egg, Tomato Hollandaise

Stuffed Brioche French Toast
Bourbon Maple Syrup, Fruit Compote, Candied Pecans

Roasted Mushroom Frittata
Vermont Aged Cheddar, Charred Green Onions

Stonington Lobster Omelet
Crème Fraîche, Hackleback Caviar

Hash
Local Hen Egg Your Way, Pulled Beef Short Rib, Caramelized Onions, Vermont Cheddars, Skillet Potatoes

Bacon Steak
Brown Sugar, Applewood Smoked Slab Bacon, Charred Cauliflower, Pickled Onion

Buttermilk Fried Chicken and Waffles
Chili, Native American Maple Glaze

Roasted Salmon
Tarragon, Tomato Couscous, Preserved Lemon Gastric

Steak Frites
Prime Tenderloin Steak Tips, Green Peppercorn Glaze, House Cut Fries

Crêpes
Shaved Country Ham, Roasted Mushrooms, Gruyère, Three Cheese Fondue

DESSERT BUFFET
Selections from “Cake By Franck”

*Item may be cooked to order. **Item is served raw. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Service charge of 2% will be added to all parties of 8 or more; does not include gratuity. 02.10.19