



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