



SKY BRUNCH SUNDAYS

10am - 3pm

Choice of Appetizer & Main Course

Assorted Breakfast Breads, Creamery Butter, Housemade Preserves &
All You Can Eat Grand Dessert Buffet

\$40⁺⁺

CHOICE OF APPETIZER

Deviled Eggs

Frisée, Cornichon, Crispy Bacon

Stonington Sea Scallops

Pan-Seared Scallops, Roasted Mushroom, Crème Fraîche

Smoked Salmon*

Bagel, Farmer's Cheese, Red Onion, Caperberry

Granola

Housemade Granola, Local Honey Infused Yogurt, Fresh Berries

Grapefruit Brûlée

Sugar Glazed

Shrimp Cocktail

Giant Shrimp, Cognac Cocktail Sauce

Lobster Bisque

Stonington Lobster, Chive Blossom, Crème Fraîche

Shaved Seasonal Vegetables

Carrots, Asparagus, Radish, Peas, Tendrils, Green Goddess Dressing

Chèvre Salad

Crispy Goat Cheese, Frisée, Toasted Walnuts, Sherry Vinaigrette

Caesar Salad

Gem Lettuce, Parmesan Tuile, Olive Tapenade, Fried White Anchovies, Focaccia Croutons

Local Farm Fresh Greens

CT Farm Fresh Lettuces, Shaved Fennel, Cucumber, Tomato, Dijon Vinaigrette

⁺⁺ Price is per person and does not include tax or gratuity. ^{*}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. 08-17

BRUNCH COCKTAILS \$15 each

Kir Royale- Chambord, Sparkling Wine, Raspberry

Peach Bellini- Sparkling Wine, Peach Puree

Mimosa- Cointreau, Grand Marnier, Sparkling Wine, OJ

VUE 24 Bloody "Marie"- Shrimp, Bacon, Blue Cheese Stuffed Olives

Pomegranate Screwdriver- Grey Goose L'Orange, Pama, OJ

Pimm's Cup- Pimm's, Cognac, Crème de Pêche, Sparkling Wine, Lemonade, Bitters

CHOICE OF MAIN COURSE

Farm Fresh Eggs

Three Local Hen Eggs* Your Way, House-Cured Bacon, Skillet Potatoes

Ham & Cheese

Pan-Fried Country Ham & Gruyère Cheese Sandwich, Béchamel, Sunny Side Up Pan-Fried Local Hen Egg*, Crisp Fries

Benedict

Poached Local Hen Eggs*, Chorizo & Piquillo Pepper Ragout, Toasted Muffin, Hollandaise, Skillet Potatoes

Pancakes

Housemade Griddled Buttermilk Pancakes, Skillet Potatoes, House-Cured Bacon, Maple Bourbon Sauce

Hash

Local Hen Eggs* Your Way, Pulled Beef Short Rib, Caramelized Onion, Grafton Village Cheddar, Skillet Potatoes

Stuffed French Toast

Pastry Cream Stuffed Brioche, House-Cured Bacon, Pecans, Maple Bourbon Sauce, Berries

VUE 24 Omelette

Butter Basted Stonington Lobster, Hackleback Caviar**, Crème Fraîche, Skillet Potatoes

Steak Frites

Pan Roasted Beef Sirloin*, Crisp Fries, Sauce Au Poivre

Lancaster County Chicken

Crispy Herb Marinated Chicken, Fava Beans, Forest Mushrooms, Fingerling Potatoes, Red Wine Jus

Columbia River King Salmon*

Pan-Seared, Leeks, Horseradish, Ancient Grain, Pinot Rouge

Stonington Lobster

Poached Local Lobster, Roasted Cipollini Onions, Assorted Peas, Lemon Butter Sauce

Beef Bourguignon

Braised Beef Short Ribs, Pearl Onions, Heirloom Carrots, Fried Potatoes

ACCOMPANIMENTS

House-Cured Bacon \$6

Sausage \$6

Local Hen Egg* \$3

Skillet Potatoes \$6

Seasonal Berries \$6

Sourdough Toast \$3

** Price is per person and does not include tax or gratuity. *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. 08-17