



## 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<sup>++</sup>

### CHOICE OF APPETIZER

#### **Beef Tartare<sup>\*\*</sup>**

Prime Beef Tenderloin, Shallot, Caperberry, Egg Yolk

#### **Stonington Sea Scallops**

Pan-Seared Scallops, Roasted Mushroom, Crème Fraîche

#### **Smoked Salmon**

Toasted Bagel, Farmer's Cheese, Red Onion, Caperberry

#### **Granola**

Housemade Granola, Local Honey Infused Yogurt, Fresh Berries

#### **Grapefruit Brûlée**

Sugar Glazed

#### **Shrimp Cocktail**

Jumbo Shrimp, 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, Fried White Anchovies, Focaccia Croutons

#### **Local Farm Fresh Greens**

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

<sup>++</sup> Price is per person and does not include tax or gratuity. <sup>\*</sup>Item may be cooked to order. <sup>\*\*</sup>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. 10-05-17

## 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 Mary-** 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

### Benedict\*

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

### Smoked Salmon Benedict\*

Thin Sliced Atlantic Smoked Atlantic Salmon, Avocado, Red Onion, Toasted Muffin, Poached Eggs, Hollandaise, Skillet Potatoes

### Shaved Ham & Spinach Benedict

Thin Sliced Country Ham, Sautéed Spinach, Toasted Muffin, Poached Eggs, Hollandaise, Skillet Potatoes

### Dutch Baby Apple Pancake

Cast Iron Roasted Braeburn Apples, Brown Sugar, Cinnamon, Crispy Bacon, Maple Bourbon Syrup

### 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

### Lemon Chicken

Roasted Farm Raised Chicken, Wilted Spinach, Roasted Carrots, Lemon, Thyme Jus

### Baked Cod

Crisp Parma Ham, Sage, Roasted Tomato Couscous, Basil Butter

### Short Ribs

Braised Beef Short Ribs, Rösti Potatoes, Raclette Cheese, Pickled Vegetables, Caperberry

## ACCOMPANIMENTS

House-Cured Bacon \$6

Sausage \$6

Local Hen Egg\* \$3

Skillet Potatoes \$6

Seasonal Berries \$6

Sourdough Toast \$3

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