

Breeze

THE NANTUCKET HOTEL + RESORT JAZZ BRUNCH

APPETIZER DISPLAY

BREEZE SIGNATURE CLAM CHOWDER
FRESH BAKED PASTRIES AND CROISSANTS
chocolate | almond | jam
DISPLAY OF IMPORTED AND DOMESTIC CHEESES
IMPORTED AND DOMESTIC CURED MEATS
MIXED FIELD GREENS
cherry tomatoes | cucumber | carrot | vinaigrette
TRADITIONAL CAESAR SALAD
ASSORTED FRESH FRUIT DISPLAY
yogurt dips | orange-lime dressing

ENTREE ACTION STATION

OMELETTE STATION
mushrooms | bell peppers | onions | sausage | bacon | ham | cheddar | swiss | american cheeses

HOT ACCOMPANIMENTS

SESAME CRUSTED SALMON
vegetable lo mein
GRILLED CHICKEN BREAST
ginger-pineapple rice | mango-chipotle salsa
EGGS BENEDICT
english muffin | canadian bacon | poached egg | hollandaise sauce
VEGETABLE QUICHE
spinach | roasted tomato | goat cheese
MARBLE POTATOES
sweet onions | parsley | butter
FRESH WAFFLES
chocolate-fudge sauce | syrup | whipped cream
APPLE SMOKED BACON
TURKEY SAUSAGE

DESSERT DISPLAY

VANILLA ECLAIRS | MINI MACAROONS |
CHOCOLATE COVERED STRAWBERRIES |
ASSORTED TRUFFLES

BEVERAGE

MOËT & CHANDON CHAMPAGNE, ÉPERNAY, FRANCE, NV
1 GLASS PER PERSON
CASH FULL BAR AVAILABLE
\$82.00 PER PERSON

We are committed to providing our guests with the freshest farm-to-table ingredients available.
We therefore source local products such as produce from Bartlett Farm,
fresh seafood from Northeast Family Fisheries and Something Natural.

Before placing your order, please inform your server if a person in your party has a food allergy.
Consuming raw or undercooked potentially hazardous foods may increase risk of food borne illness.
For Parties of 8 or more, an 18% gratuity will be added to your bill. We appreciate your patronage.
03/09/2019



NANTUCKET
WINE & FOOD
MAY 15 - 19, 2019