

# RECOVERY BRUNCH

Start the new year with a delicious selection of savory and sweets, paired with Bloody Sunrise, our take on the famous Bloody Mary created at The St. Regis New York.

ATLANTIKÓS

*Monday, January 1st / 12:00pm to 4:00pm Adults / 135 • Children / 55*

---

## MENU

### COLD TABLE

Baby Kale Caesar, Brioche Croutons, Grana Padano Cheese Chickpea Salad, Cucumber, Mint, Tomato, Pearl Onion, Spanish Sherry Vinaigrette Marousalata, Honey Crisp Apples, Dates, Goat Cheese Shrimp Cocktail & Snow Crab Claws, Bloody Mary Cocktail Sauce, Key Lime Honey Mustard

### ASSORTED MEDITERRANEAN SPREADS & VEGETABLES

Castelvetro Olive Tapenade, Hummus, Tzatziki, Melitzanosalata Roasted Peppers, Dolmas, Zaatar Spiced Pita Chips & Pickled Vegetables Grilled Squash, Oven Dried Tomato, Asparagus, Basil, Balsamic Glaze

### ARTISANAL CHEESE & CHARCUTERIE DISPLAY

Point Reyes Blue, Humboldt Fog, Barely Buzzed, Tillamook Cheddar La Quercia Prosciutto, Molinari Soppresata, Spicy Coppa, Mortadella Marinated Spanish Olives, Membrillo, Honeycomb, Marcona Almonds, Giardiniera Grissini, Rosemary Focaccia, Toasted Crostini

### FROM THE SUSHI BAR

Assortment of the finest selections of Japanese Sashimi, Nigiri And Signature Maki Rolls To Include, Spicy Tuna Maki, California Roll, Vegetable Roll Served With Soy Sauce, Pickled Ginger, Wasabi

### OMELETTE STATION

Made-to-Order Omelettes with Our Favorite Ingredients  
Farm Fresh Eggs And Eggs Whites, Diced Peppers, Vine Ripe Tomatoes, Ham, Cherry Wood Smoked Bacon Sausage, Mushrooms, Red Onions, Spinach, Asparagus, Jalapenos, Smoked Salmon, Crab Meat, Aged Cheddar, Swiss Cheese, Feta, Fresh Mozzarella, Goat Cheese Pico De Gallo, Salsa Verde, Hot Sauces

### BRUNCH FAVORITES

Crispy Chicken And Waffles, Smoked Vermont Maple Syrup Caprese Eggs Benedict, Fresh Mozzarella, Tomato, Pesto Hollandaise Roasted Yukon Gold Breakfast Potatoes, Rosemary Raspberry Yogurt Parfait, Marcona Almond, Tangerine Honey Assorted Breakfast Breads, Sweet Butter, Preserves Exotic Sliced Melons, Berries, Fresh Fruits Fresh Squeezed Juices and Smoothies

### CARVING STATION

Herb Crusted New York Strip Merlot Reduction, Horseradish Cream

### ENTREES

24 Hour Braised Short Ribs, Celery Root Puree, Baby Carrots, Pinot Noir Jus Herb Grilled Snapper, Charred Lemons, Peperonatta Lobster Ravioli, Mascarpone Tomato Cream Sauce, Basil Roasted Winter Vegetables

### DESSERTS

Assorted Greek Cookies, Pistachio Baklava, Honeycomb Cake, Strawberry Panna Cotta Lemon Raspberry Tart, Golden Rocher Profiteroles, White Chocolate Strawberry Madeleines Pastelitos Verriens, Café con Leche Tres Leches, Valrhona Chocolate Orange Petit Gateau

FOR RESERVATIONS,  
PLEASE VISIT THIS

[LINK](#)