



**MARCEL'S**  
BY ROBERT WIEDMAIER

***Brunch Menu***

**First Course**

Baby Arugula, Balsamic Shallots, Rocca Cheese, Sherry Vinaigrette	17
Parsnip and Apple Bisque, Toasted Marcona Almonds	17
Blue Bay Mussel Gratin, Maitakke Mushrooms, Garlic Tomato Fondue, Vermouth Glaçage	18
Carpaccio of Cured Salmon, Quail Egg, Capers, Crème Fraîche, Maria Rose Sauce	18
Diver Scallops, Red and Yellow Pepper Coulis, Sherry Shallot Beurre Blanc	22
Roasted Halibut, Fondue of Spinach, Smoked Corn Coulis	22

**Main Course**

Poached Farm Eggs and Duck Prosciutto, Toasted Brioche, Madeira Essence	22
Three Egg Omelette, Spinach, Gruyere, Crispy Yukon Potatoes	22
Tuna Au Poivre, Niçoise Olives, Frisee Salad, Hard Boiled Egg	36
Braised Short Rib, Poached Egg, Red Pepper, Onion and Potato Hash	34
Crispy Veal Schnitzel, Mushroom Mornay, Lemon, Poached Egg	34
Black Angus Filet, Haricot Vert, Pomme Puree, Cabernet Reduction	40

**Dessert**

Marjolaine of Hazelnut Dacquoise, Hazelnut & Salted Praline Crémeux, Rubios Tea Gel, Pistachio Ice Cream	18
Passionfruit Cheesecake, Tropical Fruit Salad, Coco Gianduia Ice Cream	18