

Sails Champagne Brunch

Saturday 11:30am \$105* | Sunday 11:30am & 2:00pm \$129* -- Unlimited Menu Course by Course
Including Limitless Fresh Juice, House Baked Croissants, Pastries & Donuts



Cheese Souffle

Goat Cheese, Spiced Tomato

Squash Soup

Mascarpone, Toasted Walnuts, Pomegranate

Crab & Avocado

Crème Fraiche, Pepper Jam, Mango Purée

Tuna Tartare

Fennel Marmalade, White Soy Vinaigrette, Avocado Mousse, Sesame Tuile

Salmon Gravlax

Confit New Potato, Crème Fraiche, Whole Grain Mustard, Red Onion Agrodolce

Organic Beet Salad

French Feta, Cucumber, Endive, Apple, Moscato Vinaigrette

Oysters

Apple Mustard, Champagne Tea Mignonette

Crispy Pork Belly

Charred Oranges, Baby Fennel, Slow Roasted Pineapple

Mussels

Roasted Onion, Fennel, Spiced Tomato Broth

Omelette

Local Farm Eggs, Mushroom, Tomato, Cheese

Local Farm Eggs

Two Eggs Prepared Any Style

Crepes

Your Choice of Mango Jam, Nutella, Sugar & Lemon, or Cheese



Sails French Toast

Fresh Berries, Grand Marnier Custard, Maine Maple Syrup

Quiche

Blue Cheese, Smoked Bacon, Spinach, Organic Baby Greens

Ox Tail Ravioli

Local Farm Egg Yolk, Jus

Scallop Tortellini

Sea Bean, Mushrooms

Avocado Toast

Heirloom Cherry Tomato, French Feta, Basil, House Made Sourdough

Lasagna

Wagyu Bolognese, Tomato, Bechamel

Eggs Benedict

Canadian Bacon, Poached Eggs, English Muffin Croissant, Organic Farm Spinach, Gruyere, Hollandaise

Acquerello Risotto

Bacon, Caramelized Onion, Piave Vecchio, Mascarpone

'Little Joe' Steak Sandwich

Grass-Fed Australian Beef, Potato Salad

Wood-Grilled Fish du Jour

Roasted Vegetables, Provençal Vinaigrette



Berry Tart

Mixed Berries, Custard

Paris-Brest

Hazelnuts Praline Cream, Chocolate, Caramel

Sticky Toffee Pudding

Candied Pecans, Brown Sugar Caramel, House Made Vanilla Ice Cream

Valrhona Chocolate Soufflé

Grand Marnier Crème Anglaise, House Made Vanilla Ice Cream

Chocolate Hazelnut Gâteau

Hazelnut Nougatine, Salted Caramel, House Made Chocolate Ice Cream

CHAMPAGNE BRUNCH LUXURY SPECIALS

CHEF'S SELECTION

Australian Steaks Aged 85 Days
Caramelized Mushroom Purée, Crispy Shallots

Tajima Wagyu Ribeye MS6 14oz
59

Tajima Wagyu Tenderloin MS8 7oz
53

Tajima Wagyu Bone-In Ribeye
59 Per Pound



Siberian Reserve Caviar 1oz
Served with Traditional Accoutrements
\$68 Supplemental Charge

Oscietra Grand Reserve Caviar 1oz
Served with Traditional Accoutrements
\$165 Supplemental Charge

Maine Lobster
\$45 Supplemental Charge



Luc Merat, La Diva, Champagne
\$105 Supplemental Charge Per Bottle

Palmer & Co, Blanc de Blanc, Champagne 1.5L
\$295 Supplemental Charge Per Bottle

Olivier Leflaive, Mersault, Côte de Beaune '18
\$160 Supplemental Charge Per Bottle

Walt 'Bob's Ranch' Pinot Noir, Sonoma Coast '18
\$112 Supplemental Charge Per Bottle

Chateau Larrieu-Terrefort, Margaux '08
\$125 Supplemental Charge Per Bottle

Piper-Heidsieck Rare Brut Millesime, Champagne, France '08
\$299 Supplemental Charge Per Bottle

ALL YOU CAN ENJOY HERE AT SAILS IN IN A 2-HOUR SEATING.
GUESTS TO FINISH EACH COURSE BEFORE ORDERING THE NEXT MENU ITEM, OTHERWISE LIMITED TO 3 COURSES.

**22% SERVICE CHARGE APPLIED TO ALL CHECKS*

*THERE MAY BE A RISK ASSOCIATED WITH CONSUMING RAW SHELLFISH SUCH AS OYSTERS, AS IS THE CASE WITH OTHER RAW PROTEIN PRODUCTS. IF YOU SUFFER FROM CHRONIC ILLNESS OF THE LIVER, STOMACH, OR BLOOD OR HAVE OTHER IMMUNE DISORDERS, YOU SHOULD EAT THESE PRODUCTS (OYSTERS) FULLY COOKED. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN.