LIVELLO

WEEKEND BRUNCH

INCLUDING 1 ORANGE JUICE, COFFEE, OR TEA

FIRST COURSE

IRISH OATMEAL, BANANA, GOLDEN RAISIN, BROWN SUGAR

SEASONAL FRUIT PLATE

YOGURT PARFAIT, MIXED BERRIES, COCONUT GRANOLA, MINT

FRISÉE AND ASPARAGUS SALAD, OVER EASY FARM EGG, CRISPY SHALLOTS, MUSTARD SHERRY VINAIGRETTE

HEIRLOOM TOMATO AND STRACCIATELLA, SHISO PESTO, BALSAMIC SYRUP

CAESAR SALAD, ROMAINE, WHITE ANCHOVY, SOURDOUGH CROUTON

BRUSSEL SPROUTS, GOAT CHEESE, HONEY MUSTARD VINAIGRETTE, CRISPY SHALLOT, PARSLEY

BIG EYE TUNA TATAKI, GINGER CRUMBLE, MICRO CELERY, YUZU-TRUFFLE VINAIGRETTE

Main Course

COUNTRY OMELET, TOMATO, ONION, BELL PEPPER, SPINACH, MUSHROOMS, HAM

Huevos Ranchero, Two Cage Free Eggs, Black Beans, Pico de Gallo, Guacamole, Sour Cream,

CRISPY CORN TORTILLA, CHEDDAR CHEESE

EGGS BENEDICT, ENGLISH MUFFIN, POACHED EGG, CANADIAN BACON, ASPARAGUS, HOLLANDAISE

PANCAKES OR BELGIAN WAFFLE, MACERATED BERRIES, WHIPPED CREAM, BACON, PORK OR CHICKEN

Sausage

TEMPURA FRENCH TOAST, STRAWBERRY COMPOTE, CANDIED WALNUTS, WHIPPED CREAM, BACON, PORK

OR CHICKEN SAUSAGE

SMOKED SALMON AND A BAGEL, CREAM CHEESE, TOMATO, CAPERS, RED ONION, BOILED EGGS

SEARED SALMON, BLOOMSDALE SPINACH, ENGLISH PEAS, CREAMY LEMON VINAIGRETTE

RANCHERO CHICKEN, BLACK BEANS, GUACAMOLE, PICO DE GALLO, SALSA, CILANTRO, SOUR CREAM

MARINATED SKIRT STEAK, HERB BUTTER, MUSTARD REDUCTION, FRENCH FRIES

DESSERT

VANILLA CRÈME BRULEE

RICOTTA CHEESE CAKE

CHOCOLATE CAKE, MARSHMALLOW

TIRAMISU

We believe in sourcing ingredients from local producers that share our passion for quality, sustainability, and freshness.

Chef de Cuisine Benjamin Dayag

* 18% Gratuity will be added to parties of 6 or more

11:00AM to 2:00PM

*\$40 Per Person ++

*\$15 Per Person for Free-flowing Mimosas