



Stella's September Brunch Menu
Served Saturday through Sunday 10:00am-3:00pm
(All Entrees Come with a Cup of Soup)

Breakfast Appetizers:

"Brulee Fig & Ricotta Crostinis" Whipped Ricotta Superfina, Fig Compote, Bruleed Figs, Arugula, Toasted Pine Nuts, Aged Modena Balsamic Vin Cotto 12

"NY Style Apple Cider Doughnuts" Cinnamon Butterscotch & Warm Apple Cider Butter Syrup, Candied Chestnut Crumble 12

Breakfast Entrees:

(Served with Side of Fresh Fruit)

"Brioche Egg Toast" Buttered Brioche Toast, Sliced Gruyere, Sliced Prosciutto, Parsley & Frisee Micro Salad, Sunny Side Egg & Rosemary Yukon Potato Hash 16

"Smoked Salmon Latkes" Crispy Potato Pancake Latkes, Lemon Chive Cream Cheese, Thinly Sliced Smoked Salmon, Red Onion, Tomatoes, Capers & Avocado Mousse 17

"Strawberry Shortcake Country Biscuits" Homemade Butter Biscuits, Strawberry Coulis, Vanilla Bean Chantilly Cream, Fresh Strawberries, Powdered Sugar, Fresh Mint & Candied Bacon 15

"Cinnamon Apple Buttered French Toast" Cinnamon Sugar Coated Brioche Toast, Homemade Whipped Cream, Harvest Apple Compote, Warm Caramel Drizzle & Sausage Links 16

Entrée Salad Features:

Add Chicken- 5 Add Shrimp- 8 Add Salmon- 14

Arugula, Belgian Endive, Gorgonzola Crumble, Bosc Pear, Honey Roasted Pine Nuts & Vanilla Vinaigrette 14

"Waldorf Salad" Baby Spinach, Grapes, Apples, Raisins, Toasted Pecans, Celery & Curry Yogurt Dressing 14

Entrée Features:

"Steak Frites" 8 oz Sliced Pan Seared Ribeye, Shoestring Frites, Bernaise & Lemon Frisse Micro Salad 28

"Chimichanga Temprano" Crispy Burrito Stuffed with Fajita Hash Potatoes, Chorizo, Oaxaca, Fire Roasted Peppers & Onions, Garnished with Avocado Mousse & Guajillo Salsa, Served over Frijoles Charros 17

"Brown Butter & Sage Ravioli" Homemade Ricotta Ravioli, Caramelized Shallots, Fresh Sage, Brown Butter, Gorgonzola, Roasted Pears & Crumbled Toasted Walnut 21

"Pollo Saltimbocca alla Romano" Thinly Pounded Pan Seared Chicken, Prosciutto, Sage, Melted Fontina, White Wine Butter Reduction, Mashed Potatoes, Sauteed Spinach & Oven Roasted Carrots 24

"Maple Glazed Pan Seared Salmon" Parsnip Puree, Crispy Sweet Potato, Brussels, Shallots & Pancetta Hash, Toasted Pecan Crumble & Thyme Maple Glaze 23