

Sails Champagne Brunch

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



Squash Soup

Mascarpone, Toasted Walnuts, Pomegranate

Crab & Avocado

Crème Fraiche, Pepper Jam, Mango Purée

Tomato Salad

Feta, Moscato Vinaigrette, Cucumber, Pickled Shallot, Kalamon Tapenade

Tuna Tartare

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

Salmon Gravlax

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

Oysters

Apple Mustard, Green Tea Mignonette

Mussels

Roasted Onions, Fennel, Spiced Tomato Broth

Crispy Pork Belly

Charred Oranges, Baby Fennel, Slow Roasted Pineapple

Omelette

Local Farm Eggs, Mushroom, Tomato, Cheese

Local Farm Eggs

Two Eggs Prepared Any Style

Crepes

Your Choice of Nutella, Sugar & Lemon, or Cheese



Sails French Toast

Fresh Berries, Grand Marnier Custard, Maine Maple Syrup

Avocado Toast

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

Quiche

Blue Cheese, Smoked Bacon, Spinach, Organic Baby Greens

Pappardelle

Beef Sugo, San Marzano Tomato, Piave Vecchio Cheese

Eggs Benedict

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

Acquerello Risotto

Shark Bay Scallop, Bacon, Caramelized Onion, Piave Vecchio, Mascarpone

'Little Joe' Steak Sandwich

Grass-Fed Australian Beef, Horseradish Cream, Pepper Jam, Pickled Peppers, Arugula, Potato Salad

Wood-Grilled Fish du Jour

Roasted Vegetables, Provençal Vinaigrette



Lemon Meringue Tart

Meyer Lemon, Flambé Meringue

Chocolate Hazelnut Gâteau

Hazelnut Nougatine, Salted Caramel, House Made Chocolate Ice Cream

Sticky Toffee Pudding

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

Grand Marnier Soufflé

Grand Marnier Crème Anglaise, House Made Vanilla Ice Cream

Montenegro

Mountain Honey, Goat Milk Yogurt, Walnuts

ALL YOU CAN ENJOY HERE AT SAILS IN A 2-HOUR SEATING.

GUESTS TO FINISH EACH COURSE BEFORE ORDERING THE NEXT MENU ITEM, OTHERWISE LIMITED TO 3-COURSES.

**20% 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.

CHAMPAGNE BRUNCH LUXURY SPECIALS

Chef's Selection

Australian Steaks Aged 85 Days

Served with Caramelized Mushroom Purée & Crispy Shallots

Tajima Wagyu Ribeye MS6 14oz

49

Tajima Wagyu Bone-In Ribeye

59 Per Pound



Caviar Service

Siberian Reserve 1oz

\$68 Supplemental Charge

Oscietra Grand Reserve 1oz

\$165 Supplemental Charge



MORETON BAY BUGS

Australian Slipper Lobster, Wood-Grilled or A la Plancha, Lemon Herb Aioli

\$18 Per Piece Supplemental Charge

MAINE LOBSTER

\$45 Supplemental Charge

ALASKAN KING CRAB

Wood-Grilled, Chilled or A la Plancha, Lemon Herb Aioli

\$79 Per Pound Supplemental Charge



Palmer & Co, Blanc de Blanc, Champagne 1.5L

\$295 Supplemental Charge Per Bottle

Olivier Leflaive, Meursault, Côte de Beaune '18

\$160 Supplemental Charge Per Bottle

Walt Pinot Noir, 'Bob's Ranch,' Sonoma Coast '18

\$112 Supplemental Charge Per Bottle

Chateau Larrieu-Terrefort, Margaux '08

\$125 Supplemental Charge Per Bottle