

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

Pea & Asparagus Soup

Garlic Potato Espuma

Crab & Avocado

Crème Fraîche, Pepper Jam, Mango Purée

Tuna Tartare

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

Organic Beet Salad

French Feta, Cucumber, Apple, Endive, Moscato Vinaigrette

Crispy Pork Belly

Miso-Glaze, Baby Fennel, Caramelized Orange

Omelette

Local Farm Eggs, Mushroom, Tomato, Cheese

Mussels

Roasted Onion, Fennel, Spiced Tomato Broth

Oysters

Apple Mustard, Champagne Tea Mignonette

Sails Fluffy Pancakes

Fresh Berries, Maine Maple Syrup

Crepes

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



Sails French Toast

Fresh Berries, Grand Marnier Custard, Maine Maple Syrup

Quiche

Smoked Salmon, Leek, Organic Baby Greens

Ox Tail Ravioli

Grass Fed Natural Beef, Local Farm Egg Yolk, Jus

Avocado Toast

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

Lasagna

Wagyu Bolognese, Tomato, Bechamel

Tortellini

Butternut Squash, Parmesan, Wild Maitake Mushroom, Mushroom Velouté

Eggs Benedict

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

'Little Joe' Steak Sandwich

Grass-Fed Natural Australian Beef, Potato Salad

Fish du Jour

Roasted Vegetables, Provencal Vinaigrette



Berry Tart

Mixed Berries, Custard

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

Montenegro

Goat's Milk Yoghurt, Mountain Honey, Raw Walnuts

Vanilla Crème Brulée

Madagascar Vanilla Bean

CHAMPAGNE BRUNCH LUXURY SPECIALS

CHEF'S SELECTION

Australian Steaks Aged 85 Days
Natural Beef Jus, Potato Fondant

Tajima Wagyu Ribeye MS6 14oz
59

Tajima Wagyu Bone-In Ribeye
59 Per Pound



Siberian Reserve Caviar 1oz
Served with Traditional Accoutrements
\$75 Supplemental Charge

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

Seared Foie Gras
House made Brioche, Yuzu Caramel & Berry Compote, Pistachio
\$39 Supplemental Charge



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

Krug Grande Cuvee Brut, Champagne, France 'MV
\$168 Supplemental Charge Per Bottle (0.375l)

Piper-Heidsieck Rare Brut Millesime, Champagne, France '08
\$292.50 Supplemental Charge Per Bottle

Lantieri-Millesimato Arcadia Brut, Franciacorta, Italy '12
\$93 Supplemental Charge Per Bottle

Louis Roederer, Cristal, Champagne, France '14
\$495 Supplemental Charge Per Bottle

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

Daou Vineyards 'Patrimony' Cab. Sauvignon, Adelaida District, Paso Robles '20
\$405 Supplemental Charge Per Bottle

Taplin Cellars 'Terra 9' Cabernet Sauvignon, St. Helena '12
\$123 Supplemental Charge Per Bottle

Christopher Creek, Lavio Vineyard, Sonoma Coast '17
\$165 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.