

# The Morgan Dining Room

Brunch

## I.

Caramel Apple Mimosa  
13.50

Bacon Bloody Mary  
12.

Banana-Mocha Frappé  
11.

Vanilla-Pear Cosmo  
*Snow Leopard Vodka, Pear  
Vanilla, Lime*  
13.50

## II.

Brunch Bread Basket  
*Croissant, Muffins, Sweet Breads  
Gala Apple-Raisin Chutney  
Lingonberry Preserves*  
15.25

Seasonal Soup  
8.95

Slow-Simmered Squash Salad  
*Kabocha & Acorn Squash, Amaranth  
Pomegranate Vinaigrette*  
14.  
*Add Poached Egg*  
17.

## III.

Eggs Benedict  
*Smoked Atlantic Salmon, Toasted Brioche  
Tarragon Hollandaise, Salmon Roe*  
21.

Maine Lobster & Smoked Pancetta Quiche  
*Baby Kale, Gruyère, Petite Salad*  
26.

The Pierpont Salad  
*Chicken Paillard, Smoked Bacon  
Vermont Cheddar, Blistered Cherry Tomatoes  
White Northern Beans, Honey-Dijon Dressing*  
21.

Vegetable Baked Eggs & Brie  
*Beech Mushrooms, Autumn Vegetables  
Crispy Parsnips, Country Bread*  
20.

## Prix-Fixe

Traditional Mimosa

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Brioche French Toast  
*Hazelnut Spread, Banana, Almond*  
*or*

Chicken Schnitzel  
*German Potato Salad, Cucumber-Dill Salad*

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Baked Gala Apple Coffee Cake  
Coffee or Harney & Sons Tea

27.

Rodolfo Contreras, Executive Chef