

The Lowell

NEW YORK

Pembroke Brunch

Start with Style...

<i>Butternut Squash Soup</i>	12
<i>with honey-roasted pumpkin seeds</i>	
<i>Cold Poached Asparagus</i>	16
<i>sprinkled with a shallot raspberry vinaigrette and toasted pecans</i>	
<i>Buffalo Mozzarella and Cherry Tomatoes Wrapped In Prosciutto</i>	18
<i>on a bed of organic roquette</i>	
<i>Pembroke Jumbo Shrimp Cocktail</i>	20
<i>served with a horseradish tomato sauce and mustard remoulade</i>	

Maintain the Classics...

<i>Old Fashioned Buttermilk Griddlecakes</i>	16
<i>served with Vermont maple syrup or a spiced apple raisin compote</i>	
<i>Brioche French Toast</i>	16
<i>served with homemade warm berries compote</i>	
<i>Luis's Tortilla Espanola</i>	17
<i>classic Spanish omelet with onions, Potatoes and Chorizo</i>	
<i>Eggs "Royal" Benedict</i>	25
<i>with canadian bacon, shaved truffle and sauce hollandaise on a english muffin</i>	
<i>Eggs Florentine</i>	26
<i>with fresh baby-spinach and sauce hollandaise on a whole wheat English muffin</i>	

Enjoy like a Gourmand...

<i>Wild Mushroom and White Truffle Ravioli</i>	24
<i>with a shallot pignoli cream sauce and lemon beurre fondue</i>	
<i>Roasted Cornish Hen Alla Mattone</i>	26
<i>cornish game hen slowly roasted under a brick With parmesan polenta and grilled cauliflower</i>	
<i>Petit Filet mignon</i>	28
<i>With potatoes au gratin and roasted baby carrots</i>	
<i>Grilled Alaskan King Salmon</i>	28
<i>with chived mashed potatoes and wilted swiss chard</i>	

Stay Healthy with Temptations...

<i>Papaya Boat and Seasonal Berries</i>	16
<i>served with a lime star</i>	
<i>Organic Muesli Parfait</i>	16
<i>topped with seasonal fresh berries</i>	
<i>Assortment of Icelandic Skyres Yogurts</i>	14
<i>served with lavender-honey and chopped walnuts</i>	
<i>Seasonal Fresh Berries with Low-Fat Yogurt</i>	15

Smooth And Refreshing...

<i>Açai Berry Juice</i>	
<i>The supreme Anti-oxidant beverage</i>	14
<i>Berry Blast Smoothie</i>	14
<i>low fat yogurt, blackberries, blueberries, strawberries and raspberries</i>	
<i>Mango-Lassi</i>	14
<i>low fat yogurt blended with fresh mangoes</i>	
<i>Apple-Celery Juice</i>	14
<i>a combination of Apples', Celery, Flaxseed oil and Aloe Vera</i>	
<i>Fresh Apple-Carrot Juice with Ginger</i>	14
<i>Freshly Squeezed Orange, Grapefruit or Carrot Juice</i>	10

Finish Heavenly...

<i>Ginger Crème Brulee</i>	14
<i>Tart Aux Poivres</i>	14
<i>pear halves layered atop a pistachio paste on a shortbread crust</i>	
<i>Seasonal fresh berries with Homemade vanilla Ice Cream</i>	14
<i>Warm Molten Chocolate Cake with White Chocolate Gelato</i>	14
<i>Selection of Homemade Sorbets & Gelato</i>	12

Tempting Beverages for the Side...

<i>Cappuccino</i>	<i>Café au Lait</i>	<i>Lowell Macchiato</i>	10
<i>Espresso (Regular or Decaffeinated)</i>			9
<i>Hot Chocolate, Served With Mini Marshmallows and Whipped Cream</i>			9
<i>Selection of Exquisite Lowell Teas</i>			8
<i>Freshly Brewed Coffee</i>			8
<i>Sparkling White Jasmine Tea</i>			8

Michael R. Fred

Chef de Cuisine