

The Lowell

NEW YORK

Pembroke Brunch

START WITH STYLE...

<i>Corn and Piquillo Pepper Bisque</i>	12
<i>Prosciutto de Parma</i> <i>served with melon and aged balsamico</i>	24
<i>Jumbo Shrimp Cocktail</i> <i>served with a horseradish tomato sauce</i>	22
<i>Organic Heirloom Tomato and Haricots Vert Topped with a Basil Vinaigrette</i>	18
<i>Citrus and Chive Scented Salmon Tartar</i> <i>served with micro herbs and lemon aioli</i>	22

MAINTAIN THE CLASSICS...

<i>Belgium Waffle with Glazed Bananas and a Valrhona Chocolate Sauce</i>	18
<i>Old Fashioned Buttermilk Griddlecakes</i> <i>served with seasonal fresh berries</i>	16
<i>Brioche French Toast</i> <i>served with glazed bananas</i>	16
<i>Eggs "Royal" Benedict</i> <i>with Canadian bacon, shaved truffle and sauce hollandaise on a toasted English muffin</i>	23
<i>Norwegian Omelet</i> <i>organic egg omelet topped with potatoes, red onions and mozzarella</i>	22
<i>Eggs Florentine</i> <i>with fresh baby spinach and sauce hollandaise on a toasted English muffin</i>	26
<i>Scrambled Egg, Cheese and Chorizo in a Whole Wheat Quesadilla</i> <i>Colby cheddar and Monterrey Jack cheese</i>	23

ENJOY LIKE A GOURMAND...

<i>Grilled Rosemary Chicken Paillard</i> <i>served with Long Island organic green salad and Dijon mustard vinaigrette</i>	26
<i>Seared Ahi Tuna Carpaccio on a bed of Tabbouleh</i> <i>spiced with chili sauce</i>	30
<i>Grilled Tenderloin of Beef and Chimichurri Sauce</i> <i>served with Cayenne plantain chips and onion fritters</i>	32

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STAY HEALTHY WITH TEMPTATIONS...

<i>Papaya Boat and Berries</i> <i>served with lime stars</i>	16
<i>Organic Muesli Parfait</i> <i>topped with seasonal fresh berries</i>	16
<i>Assortment of Greek Yogurts</i> <i>served with Lavender-honey and chopped walnuts</i>	14
<i>Seasonal Fresh Berries</i> <i>With Natural Low-Fat Yogurt</i>	15

SMOOTH AND REFRESHING...

<i>Berry Blast Smoothie</i>	14
<i>Mango-Lassi</i> <i>low fat yogurt blended with fresh mango</i>	14
<i>Apple-Celery Juice</i> <i>with flaxseed oil and Aloe Vera</i>	14
<i>Fresh Apple-Carrot Juice</i> <i>with extra virgin olive oil and ginger</i>	14
<i>Refreshing Pineapple-Orange Juice</i> <i>with a twist of mint</i>	14
<i>Freshly Squeezed Juice</i> <i>melon, orange, grapefruit or carrot juice</i>	9

TEMPTING BEVERAGES FOR THE SIDE...

<i>Freshly Brewed Coffee</i>	8	<i>Hot Chocolate</i>	7
<i>Espresso Cappuccino Café au Lait</i>	8	<i>with mini marshmallows or whipped cream</i>	
<i>Selection of Exquisite Lowell Teas</i>	8	<i>Sparkling White jasmine Tea</i>	8
		<i>Mango Infused Black Ice Tea</i>	7

FINISH HEAVENLY...

<i>Selection of Homemade Sorbets & Gelato</i>	12
<i>Exotic Fruits and French Vanilla Cream Tart</i>	14
<i>Seasonal Fresh Berries with Home Made Vanilla Ice Cream</i>	14
<i>Warm Molten Chocolate Cake with White Chocolate Gelato</i>	14
<i>Coconut and Tropical Fruit Soup</i>	14

Michael R. Fred
Chef de Cuisine