

ANZU RESTAURANT BREAKFAST MENU

AMERICAN & JAPANESE BUFFET /24

Fruit Juice, Coffee and Tea

BASKET OF WHOLE FRUITS

FRESHLY BAKED CROISSANTS, MUFFINS, PASTRIES, CRISPY ROLLS

ASSORTED BAGELS WITH BUTTER & CREAM CHEESE

ARRAY OF SEASONAL FRUITS

ASSORTED FRUIT JUICE SMOOTHIES SHOT

ASSORTED YOGURTS

ASSORTED BREAKFAST CEREALS, GRANOLA, & OATMEAL

Served with Milk, Brown Sugar, Raisins, Dried Cranberries

SMOKED FISH PLATTER

Smoked Salmon & Trout with, Capers, Diced Red Onion, Lemons

CURED & DRIED MEATS

Salami, Smoked Black Forest Ham, Prosciutto, Mortadella

CHEESE BOARD

Smoked Provolone, Pepper Jack, Swiss, Brie Cheese

Served with Assorted Nuts & Dried Fruit

BUFFET ENTREES

HOME STYLE SCRAMBLED EGGS

TRADITIONAL EGGS BENEDICT

Poached Eggs, English Muffins, Canadian Bacon & Hollandaise Sauce

PANCAKE, FRENCH TOAST OR WAFFLE (VARIES DAILY)

Warm Maple Syrup

OVEN ROASTED POTATOES

**CRISPY APPLE WOOD SMOKED BACON,
COUNTRY PORK SAUSAGE, APPLE CHICKEN SAUSAGE**

JAPANESE BUFFET

Broiled Salted Salmon, Japanese Fish Cakes, Atsuyaki Tamago,
Tsukemono-Japanese Pickles, Spiced Seaweed, Miso Soup, Chicken Okayu
Gohan-Steam Rice, Natto Breakfast Cup, Mixed Vegetables, Ohitashi

A LA CARTE MENU

STARTERS

DOMAINE CHANDON MIMOSA Brut Sparkling Wine, Fresh Orange Juice / 12

CAMBRIDGE HOUSE SMOKED SALMON Toasted Bagel with Chive Cream Cheese, Sliced Tomatoes, Red Onions, Capers / 16

ORGANIC STEEL CUT OATMEAL Fresh Mango & Blueberry Compote with Almond Milk /11

HOUSE-MADE FLAX SEED GRANOLA Farm Fresh Low Fat Milk with Dried Fruits, Toasted Nuts & Seeds / 9

SEASONAL FRESH BERRY & ORGANIC COTTAGE CHEESE Sliced Fresh Fruit Garnished with Fresh Berries & Grapes / 9

ENTRÉES

OMELET WITH ORGANIC MUSHROOM Sautéed Organic Mushroom, White Truffle Cheese / 14

CHERRY TOMATOES AND FETA CHEESE EGG WHITE OMELET Arugula, Kalamata Olives, Balsamic Reduction /15

ANZU BREAKFAST SANDWICH Cheddar Cheese Omelet, Kurabota Ham & Potato-Pepper Buns /12

HOMEMADE BUTTERMILK PANCAKES Local Honey, Orange Bellwether Farms Ricotta Cheese/ 13

BRIOCHE CINNAMON FRENCH TOAST Apricot Butter, Vermont Maple Syrup / 13

BELGIAN WAFFLE Fresh Berries, Sweet Chantilly Cream / 13

SMOKED CHICKEN & POTATO HASH Scallion Eggs Scrambled, Roasted Red Bell Peppers, Braised Spinach, Sorrel /16

NIKKO BREAKFAST

Two Eggs any-style with Breakfast Potatoes & Fresh Herbs Served with Choice of Apple Wood
Smoked Bacon, Country Pork Sausage, or Apple Chicken Sausage / 14

ANZU STYLE "EGGS BENEDICT"

Cornbread, Asparagus & Tomato Hash, Home Made Chorizo, Poached Eggs, Chipotle Cilantro Hollandaise /16

AWAKENINGS & SIDES

COFFEE, HERBAL TEA, FRESH ORANGE JUICE, GRAPEFRUIT, TOMATO, CRANBERRY JUICE / 4

BAGEL, WITH PRESERVES & SWEET CREAM BUTTER / 5

BREAKFAST PASTRY BASKET / 5

ORGANIC YOGURT / 4.50

APPLEWOOD SMOKED BACON, COUNTRY PORK SAUSAGE, APPLE CHICKEN SAUSAGE, KURABOTA HAM STEAK / 5

Restaurant Chef Laurent Berthon

A gratuity of 18% will be added to parties of six or more guests
All egg dishes available with "Extraordinaire" egg substitute upon request