THANKSGIVING BRUNCH \$75

CHOOSE 2 ITEMS, ONE (1) FIRST COURSE & ONE (1) SECOND COURSE

Enjoy Your Brunch with a Complimentary Glass of Prosecco or Mimosa and A basket of Mini Muffins for the Table.

BRUNCH UPGRADES

EXTRA SIDES TO SHARE

FOR THE TABLE \$12 EACH

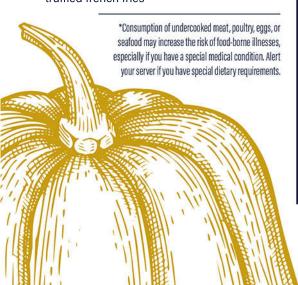
*golden mashed potatoes

*crispy bruxelles sprouts

*green bean casserole and bacon

*creamy polenta

*truffled french fries



FIRSTCOURSE

*FARM EGGS

EACH FARM EGG DISH COMES WITH

BREAKFAST POTATOES

TEXAS HUEVOS

scrambled eggs, tomatoes, jalapeno green chili, onion

OMELETTE

(any three items) spinach, tomatoes, onions, peppers, mushrooms, jalapeno, mozzarella cheese, cheddar cheese, goat cheese, swiss cheese

SPECIALTIES

SMOKED SALMON PLATE

cold smoked salmon, capers, eggs, onion, crème cheese

AVOCADO TOAST **②**

two eggs scrambled on top of a toasted bagel, avocado, radishes

EGG BENEDICT

sous vide eggs, english muffin, ham, hollandaise sauce, side of breakfast potatoes

BREAKEAST SWEETS

YOGURT PARFAIT **O**

granola, berries, yogurt

FROM THE GRIDDLE

FLUFFY PANCAKE

maple syrup

BELGIAN WAFFLE

maple syrup

SOUP & SALADS

CEAMLESS BUTTERNUT SQUASH

SOUP 6

roasted butternut squash

MUSHROOM SOUP **©**

mushroom bruschetta

GREEN SALAD @ @

cherry tomatoes, lettuces, cucumber, vinaigrette

CAESAR SALAD

petite romaine, fresh parmesan, garlic croutons

prosciutto parma, served with olive bread, pickles and giardiniera

grilled olive bread, cherry tomato salad

puff pastry, bacon, onion, smoked salmon

SECONDCOURSE

PASTE & RAVIOLI

CAVATELLI BEEF BOLOGNESE

akaushi beef bolognese sauce, roasted garlic

POTATO GNOCCHI POMODORO O

fresh tomato, garlic and basil sauce

VEGAN BUTTERNUT SQUASH RAVIOLI @

roasted garlic, fresh tomato sauce

CORN RAVIOLI AND SHRIMP

roasted corn ravioli, sauteed shrimp, cream sauce

*FNTRFFS

SHORT RIBS AND POLENTA

akaushi short ribs braised in barolo, maple syrup glazed heirloom carrots, cheesy polenta

CHILEAN SEABASS

vegetable caponata, white wine sauce

BRUNCH SPECIALS

TRADITIONAL TURKEY (1)

breast or dark meat, mashed potatoes, cornbread stuffing, cranberry jelly, carrots, gravy

DUCK LEG CONFIT

cheesy polenta, bacon-green bean casserole

PANINO & PIZZA

SMOKED SALMON & EGGPLANT PANINO

focaccia, smoked salmon, fresh mozzarella, breaded eggplant Choice of French Fries, Fruit or Salad

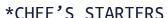
PIZZA AND MEATBALLS

12" with oregano pizza sauce, mozzarella, beef meatballs









CHEESE AND CHARCUTERIE

local goat cheese, manchego, salami and

CREAMY BURRATA •

BACON, ONION AND **SMOKED SALMON QUICHE**

KALE & QUINOA BOWL @ @ kale, quinoa, chickpeas, dry cranberries





PROSECCO ZERO Peninsola Zero, DOC **PROSECCO** Italian Sparkling, Veneto BOTTLE ROSÉ Italian Sparkling Rosé, Veneto MOSCATO D'ASTI Sparkling Moscato, Piemonte **CHAMPAGNE** Madame Zero, Blanc de Blanc, Premier Cry Village Vertus THE GLASS **CHAMPAGNE** Nicolas Feuillatte Brut, Épernay **CHAMPAGNE** Laurent-Perrier Brut, ReimS, NV. 187ml **WHITE WINE & ROSÉ PINOT GRIGIO** Borgo Palazzi, Friuli, Italy WINE **SAUVIGNON BLANC** Le Coeur de la Raine, Loire, France **CHARDONNAY** Tormaresca, Puglia, Italy **CHARDONNAY** Joel Gott, Napa Valley

VERMENTINO

Club 44, Provence

ROSÉ

Cantine Silvestri, Collio, Italy

BUBBLES

RED WINE

16 | 59

14 | 54

14 | 54

12 | 52

30 155

26 | 110

12 | 48

18 | 85

14 | 56

15 | 55

12 | 48

14 | 54

39

PINOT NOIR Carmel Road, Central Coast	14 49
CABERNET SAUVIGNON Muirwood, Arroyo Seco, California	15 62
BORDEAUX Mary Tylor Rouge, France	17 54
NEBBIOLO No Name, Langhe, Piemonte	28 139
AMARONE DELLA VALPOLICELLA Benedetti, Verona, Italy	29 175
BRUNELLO DI MONTALCINO Corte Dei Venti, DOCG, Montalcino	29 175

COCKTAILS

GRANDUCA REFRESHER "MOCKTAIL" Cranberry Juice Grapefruit Juice Sprite Grenadine	10	MANZONI SPRITZ St. Germaine Prosecco Lemon Club Soda	15
NEGRONI GIORGIO'S SIGNATURE COCKTAIL Bombay Sapphire Gin	16	ITALIAN OLD FASHIONED Maker's Mark Fernet Branca Grapefruit Bitters Brandied Cherries	16
Campari Vermouth Martini e Rossi Orange Slice		TEQUILA MARGARITA El Jimador Tequila Triple Sec Orar Lime	16 ige

BRUNCH CLASSICS

TEXAS BLOODY MARY Texas Vodka Tomato Tajin	15	MIMOSA Orange or Grapefruit	15
PUMPKIN SPICE MULE vodka apple cider ginger bear pumpkin spice cinnamon	16	MULLED WINE Red Wine Fresh Fruit	14

*Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses, especially Hotel GRANDUCA if you have a special medical condition. Alert your server if you have special dietary requirements.

