

## SUNDAY BRUNCH

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10 am-2 pm · adults \$49 · kids 12 & under \$24.50  
served with unlimited, complimentary champagne or mimosa's

### ENJOY UNLIMITED ACCESS TO OUR COLD BUFFET

#### FARMERS MARKET DISPLAY

assorted lettuce, salad toppings, dip & dressings  
farmer's cheese and charcuterie display

#### BREAD & PASTRY DISPLAY

assorted bread & breakfast pastries

#### WATERLINE SEAFOOD DISPLAY

fresh shrimp & crab claws on ice, smoked salmon  
lemon wedge, cocktail sauce

#### DESSERT DISPLAY

assorted mini desserts

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### CHOICE OF ONE HOT BRUNCH ENTRÉE

#### CRAB EGGS BENEDICT

(2) two English muffins, crab cakes, asparagus, fennel pollen,  
signature hollandaise sauce, crab claw garnish

#### QUICHE

prosciutto, ham, gruyere cheese, mixed greens

#### HALIBUT BLT

grilled halibut, avocado, bacon, lavash, arugula

#### STEAK & EGG

flat iron served with roasted potatoes, poached egg,  
arugula and chimichurri sauce

#### FITNESS FRITTATA

egg white, mozzarella, organic tomato, mushroom,  
asparagus, spinach, pesto

#### WAFFLE

milk jam, berry compote, strawberries, almonds,  
maple syrup upon request

Sunday Brunch 2016 . Executive Chef Rachel Haggstrom

*Waterline-Newport Beach is committed to serving natural & organic produce featuring fresh, local California products. Menu items can be prepared to accommodate our guests' special dietary requirements upon request. Menu and prices are subject to change without notice. An automatic 18% gratuity will be added to parties of 8 or larger.*