



MCCC Winter Breakfast

DRINKS

COFFEE

HOT TEA

Chamomile | Black | Earl Grey | Matcha | Jasmine | Chai | Fruit Blend

ORANGE JUICE

NUTELLA CHOCOLATE MILK

Oat, Almond, or Whole Milk

DRINK DU JOUR

Ask about today's special

DISHES

HONEY FRENCH TOAST

Accompanied by Pistachio Cream and Lavender Meringues

EXTRA TENDER PANCAKES

Served with Whipped Butter and Maple Syrup

CHICKEN AND WAFFLES

Topped with Hot Honey Sauce Supreme and Chives

SURF & TURF

Tuna Salad Melt on an English Muffin with Bacon, Cheddar Cheese, served with Winter Salad and Citrus Vinaigrette



EGGS

FISHCAKE BENEDICT

Codfish Cake Topped with a Poached Egg, Sauce Grimrod, and Onion Jam

2 EGGS ANY STYLE

Served with Bacon, Potato Berny with Truffles, and Almonds

GRUYERE, ASPARAGUS OMELET

Featuring Crispy Leeks, Parsley Chive Oil, and Fried Avocado

SOUS VIDE BALL JAR CODDLED EGG

Potato Puree Topped with Pink Salt and Chives, served with Winter Salad and Citrus Vinaigrette

COLD STATION

FRESH BERRIES, YOGURT & ALMOND GRANOLA

House-made Yogurt and Granola, Topped with Fresh Berries and Drizzled with Honey

- BRULEED GRAPEFRUIT

- Supreme Grapefruit, Tossed with Creme de Menthe and Brulee Powder, served with Winter Salad

QUINOA BREAKFAST BOWL

Quinoa Simmered in Coconut Milk, Topped with Shredded Coconut, Persimmon Coulis, fresh raspberries, kiwi and a Dollop of Peanut Butter

CAP'N CRUNCH

A Generous Bowl of the Finest Sugar Cereal, served with your choice of Oat, Almond, or Whole Milk

SIDES

- Muffin of the Day
- Sour Cream Coffee Cake
- Cookies of the Day
- Winter Salad
- Fried Avocado
- Bacon Slices
- Codfish Cake
- Berny Potatoes



MCCC Winter Breakfast

Room ES114

January 7, 8 ,9, 12, and 13

January 14 and 15
Buffet

