



A PERSONAL CULINARY EXPERIENCE

TO MAKE YOUR RESERVATION CONTACT

CHEF DAVID GOINS: 239-293-9732

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Chef David's brunch menu is by far the best in southwest Florida. Make your selection and then sit back and relax for a brunch you will never forget.

APPA-TEASERS

Smoked Salmon canapé's on Pumpernickel Toast with American Sturgeon Caviar

Potato Pancakes with Herbed Cream Cheese, Apple Sauce, Roasted Garlic Cream

Buckwheat Crepes with Fresh Florida Tomatoes and Goat Cheese

EGG CREATIONS

Two Organic Eggs prepared the way you like them Served with Apple Smoked Bacon, Buttered Toast, and Fresh Fruit

Organic Three Egg Omelet with your choice of ingredients Served with Roesti Potatoes and Buttered Toast

Quiche Lorraine served with Mixed Greens Salad, Strawberry-Balsamic Vinaigrette

Spicy Chorizo Frittata with Queso Fresco, Mixed Green Salad, Cumin Vinaigrette

BRUNCH ENTREES

Eggs Benedict Duo; Traditional and Florentine, Seasonal Vegetables and Roesti Potatoes

Florida Black Grouper Oscar, Blue Crab, Asparagus, Hollandaise, Basmati Rice Pilaf

Mixed Grill: Filet Mignon, Sea bass, and Chicken-Apple Sausage, Sweet Potato Hash and Béarnaise

FINISHING TOUCH

Rich Key Lime Pie with Cinnamon Whipped Cream

Chocolate Decadence Cake with Mint Ice Cream