

## Brunch Libations

Champagne, Veuve Clicquot, France.....	26	Prosecco, Brut, Syltbar, Italy.....	14	
“Champagne”, Piper-Sonoma, California .....	11	Rosé, Ch D’Esclans “Whispering Angel,” .....	13	
<b>Ta-boo's Famous Bloody Mary .....</b>				<b>12</b>
Mimosa.....	10	Kir Royale .....	11	
Bellini .....	11	Cosmopolitan .....	12	

### BISTRO BITES:

<b>FRESH FLORIDA STONE CRAB CLAWS</b> (3 large) with Traditional Mustard Sauce .....	32
<b>TUNA MARTINI: FRESH AHI TUNA TARTARE</b> with Crème Fraîche, Pickled Ginger and Wasabi Tobiko .....	18

## Sunday Brunch at Taboo

(Available until 3:00pm)

<b>TRADITIONAL EGGS BENEDICT</b> with a Hash Brown Gratin.....	15
<b>HUEVOS RANCHEROS:</b> Corn Tortillas, Refried Black Beans, Scrambled Eggs and White Cheddar Cheese, Ranchero Sauce and Sour Cream; served with Link Sausage .....	15
<b>SMOKED SALMON OMELETTE</b> Norwegian Smoked Salmon, Red Onions, Fresh Dill-Sour Cream Served with Mixed Field Greens and a Hash Brown Gratin.....	20
<b>TA-BOO’S BRUNCH CRAB CAKES:</b> Traditional Maryland Crab Cakes topped with Poached Eggs and Hollandaise Sauce Served with Fresh Asparagus and a Hash Brown Gratin.....	26
<b>OMELETTE</b> with Spinach, Onions, Mushrooms and White Cheddar Cheese Served with a Hash Brown Gratin and Mixed Field Greens tossed with Balsamic Vinaigrette.....	15
<b>QUICHE:</b> Bacon, Asparagus, Onions, Roasted Tomatoes and Mozzarella Cheese; with an Arugula and Cherry Tomato Salad .....	14
<b>SMOKED SALMON BENEDICT:</b> English Muffin topped with Imported Smoked Salmon, Poached Eggs and Hollandaise Sauce; served with Asparagus and a Hash Brown Gratin .....	22
<b>BLACK BEAN BENEDICT</b> House Made Black Bean “Veggie” Burgers, Grilled Tomatoes, Poached Eggs and Hollandaise Sauce; served with Mixed Field Greens Vinaigrette.....	15

## Chef’s Specials

(Available all day)

<b>PAN ROASTED CHILEAN SEA BASS</b> Tomatoes, Capers, Garlic and Herbs: Spinach and Mashed Potatoes.....	40
<b>GRILLED AHI TUNA</b> Lemon Caper Dill Sauce, Sweet Corn Polenta and Asparagus.....	36
<b>CHARBROILED NEW YORK STRIP</b> (14oz) French Fries and Mixed Field Greens.....	34
<b>MAHOGANY ROTISSERIE DUCK</b> (semi-boneless) Orange Blossom Honey-Ginger Sauce Snow Peas and Jasmine Rice .....	33
<b>CHARBROILED PORK CHOP (12 oz)</b> Ginger Soy Glaze, Mango Salsa, Mashed Potatoes and Haricots Verts.....	29
<b>GRILLED SALMON</b> Thai Peanut Sauce: Fresh Mango Salsa, Jasmine Rice and Asian Vegetables .....	31
<b>PENNE with GRILLED SHRIMP,</b> Mushrooms and Capers in Lemon Sauce .....	26
<b>WORTH AVENUE SALAD:</b> Shrimp, Lump Crab, Avocado, Capers, Egg, Bacon, Tomatoes, Bibb Lettuce and Dijon Vinaigrette .....	28