

Andrea



SUNDAY MAY 12, 2024 | 10:30 AM - 4:00 PM

BUILD YOUR OWN OMELET

egg whites, free range eggs, mushrooms, bell peppers, spinach, onion, artichokes, tomato, jalapeno, assorted cheeses, bacon, smoked ham, breakfast sausage

THE BREAKFAST OFFERINGS

applewood smoked bacon, chicken apple sausage, pork sausage, french toast, breakfast potatoes

HOUSE BAKERY BASKET

butter croissants, pain au chocolat, seasonal fruit danish, gooey cinnamon rolls served with housemade preserves, honey

FROM THE GARDEN

endive vg/df

apple, celery root, candy pecans, honey vinaigrette

peach vg

red onion, arugula, feta, nuts

orzo v/df

artichokes, olives, tomatoes, basil, red wine vinaigrette

BUILD A PARFAIT

yogurt, granola, chocolate chips, honey, chia seeds, nuts, chef's selection on fruit

ARTISAN TOAST BAR

hummus

radish, tomatoes, pickled onion, paprika chickpeas v/df

prosciutto

whipped ricotta, hot honey, pears vg

avocado toast

tomato compote, burrata, balsamic glaze vg

CHARCUTERIE

marin french camembert cheeses, red dragon cheese, cambozola, honeycomb, fruit compote, olives, cornichons, nuts, crostinis, california made charcuterie, whole grain mustard, smoked salmon with traditional accoutrements

FROM THE KITCHEN

pasta primavera vg

blister tomatoes, fava beans, red onion, squash, sweet peppers, olive oil, parm

citrus-crust halibut gf

white wine lemon-caper sauce

SIDES

yukon gold & sweet potato au gratin, asparagus almondine, roasted cauliflower, brussel sprouts

POKE BAR

salmon, ahi tuna, calamari salad, sushi rice, seaweed, cucumber, wasabi, edamame, pickle ginger, spicy aioli, nitsume sauce, ponzu

CARVERY

love me tenderloin gf/df

orange horseradish cream, chimichurri

herb-roasted chicken gf

au jus

KIDS BUFFET

mini pizzas, mini pancakes, chicken tenders, mac & cheese, french fries, mini hotdogs

SWEET 'MOM'ENTS

vanilla & chocolate ice cream with toppings & sauces, carrot cake, spring macarons, mini cheesecake, beignets, red velvet cake, shortbread cookies, assorted petit pastries

\$165⁺⁺ per person | \$55⁺⁺ age 12 & under

v = vegan vg = vegetarian gf = gluten free

Pricing excludes additional alcohol, tax & service charge. 20% gratuity will be added to parties of 6 or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

MOTHER'S DAY BRUNCH BUFFET

