

Brunch Prix Fixe 1

\$38PP

Sundays 11-2

Appetizer

Served Family Style

SEASONAL FRUIT PLATTER

SCONES, MUFFINS, CROISSANTS

Entrees

Choice of

ARTICHOKE, CANDIED BACON & SUNDRIED TOMATO QUICHE

Wilted Leaf Spinach, Endive, Radicchio, Herbs, Parmesan Cream

BRAISED SHORT RIB & BRUSSELS SPROUTS HASH

Poached Eggs, Yukon Potatoes, Bell Peppers, Cilantro, Whole Grain Mustard Hollandaise

VANILLA MAPLE BRIOCHE FRENCH TOAST

Warm Berry Compote, Applewood Smoked Bacon

EGGS BENEDICT

Poached Eggs, Canadian Bacon, Home Fries, Fresh Fruit, Hollandaise Sauce *

*contains raw eggs

Dessert

SEMI-SWEET CHOCOLATE MOUSSE

Strawberry Ganache and Geleé, Chocolate Wafer Crumble

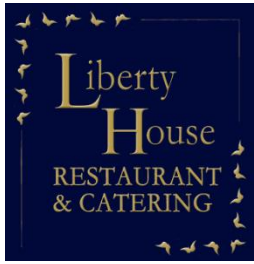
Beverages

SODA, COFFEE AND TEA

COMPLIMENTARY MIMOSA UPON ARRIVAL

Unlimited Mimosas \$25pp

Additional Charges: 22% Administrative Fee and 6.875% Sales Tax



Brunch Prix Fixe 2

\$45PP

Sundays 11-2

Appetizer

Served Family Style

SEASONAL FRUIT PLATTER

SCONES, MUFFINS, CROISSANTS

Entrees

Choice of

ARTICHOKE, CANDIED BACON & SUNDRIED TOMATO QUICHE

Wilted Leaf Spinach, Endive, Radicchio, Herbs, Parmesan Cream

VANILLA MAPLE BRIOCHE FRENCH TOAST

Warm Berry Compote, Applewood Smoked Bacon

EGGS BENEDICT

Poached Eggs, Canadian Bacon, Home Fries, Fresh Fruit, Hollandaise Sauce *

*contains raw eggs

CHICKEN PAILLARD

Stone Ground Mustard and Shallot Sauce, Green Beans, Fingerling Fries

PAPPADELLE WITH PORK BOLOGNESE

Ragout of Mushrooms, Crushed Tomatoes, Grana Padana Cheese, Spinach,
Bell Peppers, Brandy & Cream

Dessert

SEMI-SWEET CHOCOLATE MOUSSE

Strawberry Ganache and Geleé, Chocolate Wafer Crumble

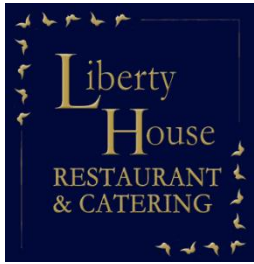
Beverages

SODA, COFFEE AND TEA

COMPLIMENTARY MIMOSA UPON ARRIVAL

Unlimited Mimosas \$25pp

Additional Charges: 22% Administrative Fee and 6.875% Sales Tax



Brunch Prix Fixe 3

\$48pp

Sundays 11-2

First

Served Family Style

SEASONAL FRUIT PLATTER

Appetizer

Choice of

CALIFORNIA MESCLUN SALAD

Balsamic Vinaigrette

CRISPY CALAMARI WITH ARTICHOKES & PIQUILLO PEPPERS

Wild Arugula Pesto, Upland Watercress, Lemon Remoulade Sauce

Entrees

Choice Of

CHICKEN PAILLARD

Stone Ground Mustard and Shallot Sauce, Green Beans, Fingerling Fries

PAN SEARED ATLANTIC SALMON

Organic Tri Colored Quinoa, Fennel, Sugar Snap Peas, Rhubarb Vinaigrette

PAPPARDELLE WITH PORK BOLOGNESE

Ragout of Mushrooms, Crushed Tomatoes, Grana Padana Cheese, Spinach,
Bell Peppers, Brandy & Cream

ESPRESSO RUBBED BRAISED BEEF SHORT RIB

Asparagus, Black Truffle Mashed, Grilled Vidalia Onions, Cabernet Jus

Dessert

SEMI-SWEET CHOCOLATE MOUSSE

Strawberry Ganache and Geleé, Chocolate Wafer Crumble

Beverages

SODA, COFFEE AND TEA

COMPLIMENTARY MIMOSA UPON ARRIVAL

Unlimited Mimosas \$25pp

Additional Charges: 22% Administrative Fee and 6.875% Sales Tax

Cakes

CUSTOMIZED OCCASION CAKE

+\$5pp see our list for options

TO BRING IN YOUR OWN CAKE

+\$4pp cutting and serving fee

About our Menus

SEASONS

Menus change seasonally

CHANGES

We can accommodate requests due to allergies or dietary restrictions

BEVERAGES

Coffee, Tea and Soda are included

We offer 1 Complimentary Mimosa as guests arrive

See our bar list for more options

LINENS

Our standard linen color is Champagne.

For a different linen and napkin color (we have approximately 20 Colors) + \$2 per guest

DÉCOR

We provide votive candles on the tables

We don't provide décor but can recommend vendors who can provide flowers or balloons