

# *Brunch Prix Fixe 1*

\$43pp

Sundays only

*Complimentary Mimosa upon Arrival*

## *Appetizer*

*Served Family Style*

**SEASONAL FRUIT PLATTER**

**SCONES, MUFFINS, CROISSANTS**

## *Entrees*

*Choice of*

**VANILLA BEAN STEEL OATS OATMEAL**

Brown Sugar, Golden Raisins, Fresh Berries & Candied Walnuts

**CHORIZO HASH & CREPE NAPOLEON**

Scrambled Eggs, Potatoes, Bacon, Siracha Hollandaise Sauce

**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*

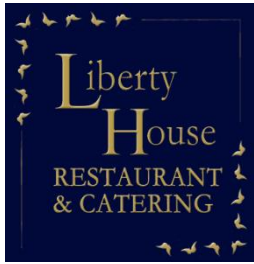
**SEMI-SWEET CHOCOLATE MOUSSE**

Strawberry Ganache and Geleé, Chocolate Wafer Crumble

## *Beverages*

**SODA, COFFEE AND TEA**

Additional Charges: 22% Administrative Fee and 6.625% Sales Tax



# *Brunch Prix Fixe 2*

\$48pp

Sundays only

*Complimentary Mimosa upon Arrival*

## *Appetizer*

*Served Family Style*

**SEASONAL FRUIT PLATTER**

**SCONES, MUFFINS, CROISSANTS**

## *Entrees*

*Choice of*

**VANILLA BEAN STEEL OATS OATMEAL**

Brown Sugar, Golden Raisins, Fresh Berries & Candied Walnuts

**EGGS BENEDICT**

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

\*contains raw eggs

**VANILLA MAPLE BRIOCHE FRENCH TOAST**

Warm Berry Compote, Applewood Smoked Bacon

**CHICKEN PAILLARD**

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

**PAPPARDELLE 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**

Additional Charges: 22% Administrative Fee and 6.625% Sales Tax



# *Brunch Prix Fixe 3*

\$53pp

Sundays only

*Complimentary Mimosa upon Arrival*

## *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**

Squid Ink Orzo with Delicata Squash, Red Endive and Moscatel Roasted Shallot Verjus

**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**

Additional Charges: 22% Administrative Fee and 6.625% 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