

Mother's Day Brunch - Sunday May 14th

\$85.00 (*\$40.00 children 12 and under*) plus tax & gratuity

10:00 – 2:30pm

Cold Buffet Selections

- Artisan Baked Breakfast Pastries & Croissants
- Fruit Platters & Fresh Local Berries
- Applewood Smoked Salmon, Capers, Red Onion
- Honey Oat Granola & Strauss Farms Yogurt
- Chilled Deep Ocean Prawns, Market Oysters on the Half Shell, Smoked Cocktail Sauce
- Farmer's Market Vegetable Crudités, Roasted Garlic Hummus
- Local Baby Mixed Greens, Creamy Ranch & Balsamic Dressings
- Heirloom Tomatoes, Mozzarella, Opal Basil Blossoms, balsamic vinegar
- Roasted Local Beet Variations, Point Reyes Blue Cheese, Candied Pecans
- Selection of California Cheeses & House Made Citrus Marinated Olives



Chef Attended Stations

- **Omelet Station**
Enjoy your own made to order omelet prepared with the finest local California ingredients
- **Carving Station**
Carved to order Slow Roasted Dry Aged Prime Rib of Beef, Horseradish Cream, Red Wine Au Jus and Warm Artesian Rolls

Entrees/ Hot

- Maple Glazed Bacon & Smoked Chicken Apple Sausage
- Blueberry Pancakes & French Toast
- Balsamic Fig Glazed Chicken & White Cheddar Polenta
- Grilled California Sea Bass & Lemon Thyme Butter
- Local Mushrooms lasagna, ricotta, toasted walnuts
- Honey Roasted Heirloom Baby Carrots & grilled Jumbo Asparagus
- Parmesan Potato Gratin

Dessert

- Warm Crepes, Cherry Sauce & Vanilla Bean Whipped Cream
- Chocolate Peanut Crunch Bars
- Blueberry Cheese Cakes
- Strawberry Short Cakes
- Selection of Cakes, Pies & Tarts