



MOTHER'S DAY
BRUNCH 2023

Starters & Salad

SPRING SEAFOOD DISPLAY* - Beau Soleil Oysters, Jumbo Poached Shrimp, Mussels, Clams, Alaskan King Crab, Tuna & Salmon Poke Bowl, Red Wine Mignonette, Cocktail Sauce, Ponzu, Remoulade, Lemon, Chili Paste

SEASONAL FRUIT AND PASTRIES - Croissant, Pain au Chocolate, Muffins, Danish

NORTHERN CALIFORNIA CHEESE - Assorted Local Cheeses, Macerated Apricots, Fig Jam, Spiced Marconas

CHARCUTERIE BOARD - Local Charcuterie, Citrus Marinated Olives, Mustards, Pickled Vegetables (GF)

TRI-COLOR CAULIFLOWER - Sorrel Vinaigrette, Toasted Almonds, Dried Cherries, Point Reyes Blue Cheese Crumbles (VEG, GF)

EDAMAME SALAD - Frisee, Daikon, Pickle Ginger, Wakame, Cucumber, Scallions, Sesame Seeds, Gochujang Vinaigrette (VEG, VGN)

ARUGULA AND RADICCHIO SALAD - Fried Garbanzo Beans, Sundried Tomatoes, Parmesan Cheese, Toasted Pinenut, (VEG)

ROASTED BRUSSEL SPROUT AND FENNEL SALAD - Bloomsdale Spinach, Fried Capers, Endive, Frisee, Whole Grain Mustard Vinaigrette (VGN, GF)

COUNTY LINE FARMS BABY HEAD LETTUCE - Toasted Pecans, Goat Cheese, Roasted Strawberries, Radishes, Banyuls Vinaigrette (VEG, GF)

MARBLE POTATO SALAD - Bacon, Green Onion, Crispy Onions, Green Goddess Dressing

HERILOOM CAPRESE SALAD - Heirloom Tomatoes, Ciliegini Mozzarella, Micro Basil, Balsamic Glaze (VEG, GF)

Chef Attended Stations

ASSORTED CEVICHE* - Carrot, Beet and Green Ceviche, Bay Scallops and Grouper, Persian Cucumber, Cherry Heirloom Tomatoes, Serrano Chile, Red Onion, Radish, Cilantro, Lime Juice, Chips, Citrus Aioli (GF)

67° BENEDICT STATION* - Buttermilk Biscuits, Niman Ranch Jambon Royal, Smoked Salmon, Spinach Florentine, Hollandaise Sauce, Soft Poached Egg

BLACK GARLIC PORCHETTA - Fine Herbs, Shallots, Honey Gastric(GF)

BEEF TENDERLOIN ROULADE* - Mushroom Duxelle, Bordelaise Sauce (GF)

Gluten Free Menu Options Available

For your convenience a 20% service charge and 8.625% tax will be applied to your check.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Please advise your server of any allergies or dietary restrictions.



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Entrees & Sides

ORA KING SALMON - Gremolata, Bloomsdale Spinach, Sherry Morrel Sauce (GF)

18 HOUR BRAISED SHORTRIBS - Saffron Cous Cous, Pearl Onions, Thumbelina Carrots, Tokyo Turnips, Button Mushroom, Bordelaise Sauce (GF)

ADOBO SPICED CHICKEN - Sweet Spring Onions, Roasted Poblano Pepper, Baby Corn (GF)

SPRING SUCCOTASH - English Peas, Sweet Peppers, Fennel, Asparagus, Squash, Green Garlic, Lemon Oil (VGN)

CHEESE TORTELLONI - Roasted Mushrooms and Shallots, Dried Tomatoes, Pesto Cream Sauce (VEG)

SAVORY BREAD PUDDING - Caramelized Onions, Charred Leeks, Garlic, Herbs, Boursin Cheese (VEG, GF)

YUKON GOLD MASH POTATO - Brown Butter, Chives (VEG, GF)

SMOKED RAINBOW CARROTS - Pomegranate Syrup, Fine Herbs, Sea Salt (VGN, GF)

Desserts

BERRY COBBLER

Vanilla Bean Whipped Cream

STRAWBERRY SHORTCAKE STATION -

Sweet Cream Biscuit, Strawberry, Chantilly Cream

CHOCOLATE FLAN - Caramel Toffee,
Whipped Cream Fraiche

SEASONAL MINI DESSERTS

Limoncello Pavlova, Guava Mousse,
Prickly Pear Cheese Cake Tarts, Tiramisu,
Red Velvet Cupcakes, Chocolate Coconut
Macaroon, Opera Cake, Assorted Cookies,
Brownies, Blondies

GLUTEN FREE DESSERTS

Chocolate Chip Cookies (GF)
French Macaroons (GF)
Chocolate Covered Strawberries (GF)
Chocolate Coconut Mousse (GF)

Children's Table

CHICKEN FINGERS

MAC & CHEESE

MINI BURGERS

CELERY & CARROT STICKS - Ranch

FRUIT SKEWERS

TATER TOTS

COOKIES & BROWNIES

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