

# FATHER'S DAY 2022

**\$45 per person**

*Our brunch is served with a buffet of sweet and savory breads, house-made jams and spreads, artisan cheeses, chef's selection of crêpes and quiches, fresh fruits, green salads, pasta salads, potato salads, chef's assortment of desserts*

## **Slow Roasted Sirloin Benedict**

*poached eggs on brioche with herbs de Provence marinated sirloin and topped with béarnaise*

## **Denver Omelet**

*3 egg omelet with applewood smoked ham, sautéed onions and baby spinach topped with piperade*

## **American Breakfast**

*two eggs any style, applewood smoked bacon and brioche French toast topped with our house strawberry syrup*

## **Crab Cake Benedict**

*fresh blue and Dungeness crab cakes and poached eggs on brioche topped with hollandaise*

## **Ratatouille Scramble Provençal**

*summer vegetables, Laura Chenel goat cheese, scrambled eggs, herbs de Provence and pistou*

## **Steak and Gorgonzola Salad**

*slow roasted sirloin, crumbled gorgonzola, chilled ratatouille and mixed greens with a creamy gorgonzola dressing*

## **Seared Applewood Smoked Salmon**

*house smoked salmon filet with baby French green beans, basmati rice and béarnaise*

## **Summer Vegetable Pasta**

*sautéed artichoke, zucchini, fennel and garlic with pappardelle pasta and creamy smoked gouda cheese sauce*

## **Whiskey Chicken Medallions**

*chicken breast in a Jack Daniel's whiskey sauce, classic potato salad and asparagus*

## **Prime Rib (add \$5)**

*marinated in herbs de Provence and roasted garlic with classic potato salad and baby French green beans*

**Corkage \$20**

*plus tax and 20% gratuity*

 = Vegan

 = Gluten-Free

 = Vegetarian

\*05/26/2022