

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 ^{GF}

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

Denver Omelet ^{GF}

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 ^{GF} ^V

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

Steak and Gorgonzola Salad ^{GF}

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

Seared Applewood Smoked Salmon ^{GF}

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

Summer Vegetable Pasta ^V

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

Whiskey Chicken Medallions ^{GF}

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

Prime Rib ^{GF} (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

^V = Vegan

^{GF} = Gluten-Free

^V = Vegetarian

*05/26/2022