



50
YEARS



2021 Annual Member's Meeting



Menu Choices *Prepared by Chef Jessica Whiteman*

Brunch for Two \$65

Includes Mimosa Kit (fresh-squeezed orange juice & bottle of champagne)

Solo Brunch \$35

Includes choice of Paloma Tequila Craft Cocktail or House-made Bloody Mary

Non-alcoholic Option

Cranberry Limeade

Unsweetened cranberry, lime, simple syrup, soda water

Option 1

Acme Pain Epi

house preserves, whipped honey butter

Curried Cauliflower Soup

cilantro oil, toasted pepitas

Spring Salad

spring mix, english peas, watermelon radish, shaved heirloom carrots, candied pepitas, Skyhill Farms goat chevre, herb-champagne vinaigrette, soft-boiled egg

Salted Chocolate Chip Cookie

Option 2

Pickle Jar

local vegetables, champagne vinegar, garlic, bay leaves, spices

Smashed Avocado Toast Kit

Acme pain levain, Skyhill Farms feta, cilantro, house Japanese 7 spice, soft-boiled egg

House Salad

spring mix, candied pepitas, Pt. Reyes blue cheese, strawberry-poppy seed vinaigrette

Meyer Lemon Tartlet

house graham cracker crust, shaved white chocolate

Option 3

Straus Greek Yogurt

spring berries, Skyhill Farms honey, spiced pistachio granola

Mini Quiche

caramelized leeks, Marin Sun camembert, pea tendrils

House Salad

spring mix, candied pepitas, Pt. Reyes blue cheese, strawberry-poppy seed vinaigrette

Heirloom Carrot Cupcake

brown butter cream cheese frosting

Option 4: Vegan

Pickle Jar

local vegetables, champagne vinegar, garlic, bay leaves, spices

Smashed Avocado Toast Kit

Acme pain levain, cilantro, house Japanese 7 spice

House Salad

spring mix, candied pepitas, strawberry-poppy seed vinaigrette

Coconut Panna Cotta

toasted coconut chips, coconut caramel, white chocolate shavings (GF, v)