



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)