



Family Easter Brunch Feast

Sunday, April 21st, 2019 ~ 9:00am to 1:00pm

Adults \$55

Children 12 & under \$25 ~ Children 3 & under free

Morning Offerings

assorted scones, fresh baked croissants, pastries

Pacific Northwest Smoked Salmon

lemons, torpedo red onions, chive cream cheese

Prawns and Oysters

traditional cocktail sauce, Cava Mignonette, Dijon and honey aioli

Buttermilk Waffles

whipped cream, berries, maple syrup

Hen House Egg Station

made- to-order eggs and omelets

Gem Lettuce Caesar Salad

Meyer lemon, Romano cheese

Fresh Burrata and Asparagus

wild arugula, aged balsamic, hazelnut gremolata

Vegetable Harvest

all the morning's harvest grilled, blanched and oven-roasted with California Olive Oil and Monterey Sea Salt

California Artisanal Cheese Board

Chef Gus's favorites like Cana de Oveja, Manchego, Ossau-Iraty

Honey Roasted Ham and Herb Crusted Rack of Lamb

carved to order with chefs' accompaniments

Sweet Station

*baked apple streusel, Easter cookies, cupcakes
chocolate crème brûlée*

All about the Kids' Corner

*grilled chicken tenders, macaroni & cheese, French fries, broccoli,
veggies & hummus*

Chefs' Note

Not enough... pre-order one of three signature paellas when making your reservation they range from three sizes small which can feed 2-3 people, medium 4-7 people, large 8-12 people. They will be placed in the center of the table 10 min after your party sits. Please note a deposit will be taken at time of reservation.

Small: 38 \$

Medium: 64 \$

Large: 112 \$