



Sample Brunch Menu

Frappe of Mendoza Farm Raspberries
lemon foam

Parfait of Yogurt and Blueberries
toasted togarashi and sesame granola, tarragon

Local Farm Egg Strata
sugar snap peas, smoked tomato sauce, onion sprouts

Entrée Selections

Roasted Breast of Mary's Organic Chicken
stone ground polenta with duck confit, smoked beets and fava
beans,
spring herbs and their coulis

OR

Crisped Trout
black truffle risotto, zucchini glazed with piment d'espellette and
honey,
watercress, mandarin beurre blanc

OR

Medallions of Beef Filet
sweet potato mousse, asparagus and patty pan squash,
bone marrow croquettes, caper jus

Dessert

Chèvre Cheese Cake
strawberries, candied hazelnut, coconut meringue, yuzu sorbet

Our Sunday Brunch Features Fresh Baked Brioche Or Croissant,
And A Graham Beck Brut Rosé
Or Non-alcohol Sparkling Cider Served With The Entrée.
Additional Glass Of Sparkling Wine – 10

