

Mother's Day Brunch

IN THE BALLROOM

ASSORTED BREAKFAST BREADS

Mini Muffins
Croissant
Danishes
European Butter
House Made Preserves

CHEF MADE-TO-ORDER OMELETS

Seasonal Vegetables Assorted Cheeses and Meats

SOUP AND SALAD

Strawberry Beet Gazpacho w/ Marcona Almonds, Mint, & Chevre | Chilled Asparagus Soup w/ Crème Fraiche & Chervil

County Line Greens, Shaved Napa Market Veggies, Puffed Quinoa, Green Goddess

Baby Kale Caesar Salad, Brioche Croutons, Parmesan Frico, Padano Cheese, Lemon Garlic Dressing

Quinoa Salad, Herb Vinaigrette, Asparagus, Mint, Feta Cheese





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CHEF'S CARVING STATION

Hand Carved Roasted Bone in Ribeye, Cognac Sauce, Horseradish Cream

Whole Roasted Heritage Pig, Salsa Mojo

Spatchcocked Rotisserie Chicken, Salsa Verde

BRUNCH STATION

Soft Scramble Eggs, Crispy Potatoes with Fine Herbs, Hobbs Bacon, Chicken Apple Sausage

Traditional Eggs Benedict, Model Bakery English Muffin, Hollandaise

Smoked Salmon Eggs Benedict, Model Bakery English Muffin, Hollandaise

Brioche French Toast, Local Fresh Berries, Devonshire Cream, Warm

Maple Syrup

House-made Granola, Honey Sweetened Greek Yogurt

MAKE YOUR OWN AVOCADO TOAST

Model Bakery Toasted Breads, Chef's Selection of Toppings





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LOCALLY SOURCED CHEESE AND CHARCUTERIE DISPLAY

Sonoma Dry Jack, Point Reyes Blue, Cypress Grove Humboldt Fog with Almonds, Membrillo, Rustic Bakery Crackers

San Giacomo assortment of Cured Meat with Mustard Pickles, Crostini and House Olives

Cold Smoked Salmon, Herb Cream Cheese, Plain Cream Cheese, Crispy Capers, Bagel Crisp

SEAFOOD STATION

Dungeness Crab, West Coast Oysters, Prawns, Mussels and Clams in Escabeche

Garlic Aioli, Cocktail Sauce, Pink Peppercorn Mignonette

SIDES

Pea Ravioli, Lemon, Buerre Blanc
Butter Whipped Potatoes, Glazed Heirloom
Carrots, Breads and rolls

SWEETS TABLE

Chef's Selection of Assorted Sweets

