



# Sunday Grand Brunch

Adults: \$54 Children: \$27

tax and gratuity not included

Children 5 - 12 years old

Children 4 & under eat free

Brunch is served from 7 AM - 2 PM

Breakfast A La Carte option from 7 AM - 11 AM

Seasonal Fruit Platter

Parfait Bar (GF)

Hand Gathered Salinas Green Salad (VG)

Cavatappi Pasta Garden Salad (VG)

market fresh vegetables

Smoked Salmon & Smoked Trout (GF)

Oysters On The Half Shell (GF)

mignonette

Chilled Prawns (GF)

tomato-horseradish dipping sauce

Eggs Benedict

canadian bacon, poached farm fresh egg, hollandaise, english muffin

Scrambled Eggs (GF)

cheddar, herbs

Pork Link Sausage & Chicken Apple Sausage (GF)

Applewood Smoked Bacon (GF)

Hashed Brown Potatoes (V)

French Toast

Today's Market Vegetables (V)

Mary's Chicken Breast Piccata Fettucine Alfredo

Roast Pork Loin (GF)

brandied dry fruits, polenta


Select Pastries & Desserts

## Carving Station

Roast Prime Rib (GF)

Au Jus

Honey Glazed Pit Ham (GF)



SUSTAINABLE (S) – ORGANIC (O) – LOCAL (L) – VEGETARIAN (V) – HEALTHY (H)  
– VEGAN (VG) - GLUTEN FREE (GF) \*Items denoted with an asterisk may contain raw or undercooked animal-derived foods. Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked (FDA Consumer Advisories 3-603.11). Additional Nutritional information available upon request.

