

# CELEBRATE MOM! CHAMPAGNE BRUNCH

35.00 per guest, two courses included. Start off with a basket of freshly baked assorted muffins.  
Add bottomless mimosas or bloody marys for an additional 10.00 per Guest.

## FIRST COURSE SELECTIONS

### Lobster Bisque

Northern Australian lobster, sherry wine, diced chives

### Heirloom Tomato Salad

Organic heirloom tomatoes, burrata cheese, balsamic glaze, basil oil, micro greens

### Bungalow Salad

Greens, hearts of palm, olives, feta, red onion, bay shrimp, tarragon vinaigrette

### Fresh Fruit Cup

Locally grown strawberries, blueberries and raspberries

## ENTREE SELECTIONS

### Classic Eggs Benedict

Poached farm fresh eggs, toasted english muffin, Canadian bacon, hollandaise sauce. Served with breakfast potatoes

### Grilled Lime Chicken Salad

Mixed greens, lime marinated grilled chicken, avocado, chopped grilled vegetables, cherry tomatoes, citrus dressing

### Grilled King Salmon

Honey jalapeño bierre blanc sauce, sautéed asparagus with Gruyère sauce

### California Chicken Breast

Pan-seared chicken breast, oven roasted tomatoes, avocado, Yukon Gold mashed potatoes, pan au jus

### Grilled Vegetable "Tart"

Grilled Portobello mushroom cap on a bed of Yukon Gold mashed potatoes, topped with grilled mixed vegetables, toasted breadcrumbs, melted smoked gouda

### Crème Brûlée French Toast

Fresh berries, cinnamon whipped cream, pure maple syrup.  
Served with Applewood smoked bacon

### Roasted Prime Rib of Beef (Five dollar supplement)

6 oz prime rib of beef, Yukon Gold mashed potatoes, creamy horseradish, au jus

### New York Strip & Eggs (Five dollar supplement)

Sliced 8 oz New York strip, breakfast potatoes, two farm fresh eggs any style

## DESSERT SELECTIONS

(Five dollar supplement)

### Flourless Chocolate Soufflé Cake

Semi-sweet chocolate, vanilla bean ice cream, strawberry-raspberry coulis

### Vanilla Bean Crème Brûlée

Traditional French custard, Tahitian vanilla bean, caramelized sugar, fresh raspberries

## FOR OUR GUESTS UNDER 11

### Scrambled Eggs

Applewood smoked bacon, breakfast potatoes

### Crème Brûlée Fresh Toast

Fresh berries, cinnamon whipped cream, pure maple syrup, Applewood smoked bacon

### Spaghetti Pasta

Butter sauce

15.00 PER YOUNG GUEST

