



SUNDAY BRUNCH

APPETIZERS (CHOICE OF)

CHICKEN TORTILLA SOUP

AVOCADO, CHEDDAR CHEESE, TORTILLA STRIPS

AHI TUNA TARTARE

SPICED AVOCADO & MANGO, SEAWEED SALAD & CRISPY WONTONS,
PONZU & CHILI SAUCE

SLICED SEASONAL FRUITS & BERRIES

PASSION FRUIT SAUCE

CAESAR SALAD

FOCACCIA CROUTONS, SHAVED REGGIANO CHEESE, WHITE ANCHOVY

POACHED BOSCH PEAR

CRATER LAKE BLUE CHEESE, SALAD OF WATERCRESS & HEARTS OF FRISÉE,
PEAR DRESSING, SPICY PECANS

JUMBO LUMP CRAB CAKE

SAUTÉED SPINACH, ROMESCO SAUCE, PICKLED VEGETABLES

ENTRÉES (CHOICE OF)

DUTCH APPLE PANCAKE

DARK VERMONT MAPLE SYRUP & SOUR CREAM

TRADITIONAL EGGS BENEDICT

CANADIAN BACON WITH HOLLANDAISE SAUCE

HOUSE CURED SMOKED ATLANTIC SALMON

WITH SCRAMBLED EGGS

LIGHT DILL CRÈME FRAÎCHE, CAVIAR

TRADITIONAL STEAK TARTARE

ONION, CAPERS, PARSLEY, TOAST POINTS, FRENCH FRIES

CORNED BEEF HASH WITH POACHED EGGS

GRILLED MARINATED TOMATO, OAK GRILLED PEPPERS

STUFFED BRIOCHE FRENCH TOAST

NUTELLA, WHITE BALSAMIC MARINATED LOCAL STRAWBERRIES, MADAGASCAR VANILLA

McCARTHY SALAD

BIBB LETTUCE, CHICKEN, TOMATO, BACON, CHOPPED EGG, RED BEETS,
CHEDDAR CHEESE, BALSAMIC VINAIGRETTE

TUNA NIÇOISE SALAD

PACIFIC AHI, FINGERLING POTATO, EGG, HARICOTS VERTS,

ROASTED PEPPERS, CAPER BERRIES, CREAMY MUSTARD VINAIGRETTE

CARAMELIZED SEA SCALLOP RISOTTO

CAULIFLOWR FLORETS, HEDGEHOG MUSHROOMS, SUNCHOKES EMULSION

LINGUINI POMODORO

FRESH TEARDROP TOMATOES, BASIL & GARLIC

“STEAK ’N EGGS”

SKIRT STEAK, SUN CHOKE, LEEK & POTATO HASH, CREAMED CORN,

SUNNY SIDE UP ORGANIC EGG

GRILLED MARINATED AHI TUNA

SAUTÉED SEA BEAN, YOUNG BROCCOLI, PEEWEE POTATOES, FRESNO CHILIES & MINT

CHICKEN PARMESAN

MELTED MOZZARELLA, HEIRLOOM TOMATO, WILD ARUGULA GREENS,

BALSAMIC VINAIGRETTE

SLOW ROASTED COLORADO LAMB SHANK

“CASSOULET” OF BEANS, PINE NUTS, WILD ARUGULA & TURNIPS

DESSERT (CHOICE OF)

GALA APPLE TART

VANILLA ICE CREAM, CARAMEL SAUCE

CHOCOLATE MOLTEN CAKE



RASPBERRY SORBET

INCLUDED WITH YOUR BRUNCH IS YOUR CHOICE OF ONE BEVERAGE:

WINES

CHARDONNAY, KENWOOD, (YULUPA)
PINOT GRIGIO, HOGUE, (COLUMBIA VALLEY)
CABERNET SAUVIGNON, KENWOOD, (YULUPA)
MERLOT, PENFOLD'S, (AUSTRALIA)
PINOT NOIR, LA CREMA, (SONOMA COUNTY)

CHAMPAGNE

BOUVET LADUBAY, "CUVÉE BEVERLY HILLS"

COCKTAILS

BELLINI

CHAMPAGNE WITH HOMEMADE PEACH PURÉE

CHAMPAGNE KIR

CHAMPAGNE WITH A SPLASH OF CASSIS & A LEMON TWIST

MIMOSA

CHAMPAGNE WITH FRESHLY SQUEEZED ORANGE JUICE

BLOODY MARY

VODKA WITH OUR SPECIAL HOMEMADE MIX

SCREWDRIVER

VODKA WITH FRESHLY SQUEEZED ORANGE JUICE

RAMOS FIZZ

GIN, EGG WHITE, ORANGE JUICE, CREAM & SOUR MIX

SANGRIA

OUR SPECIAL BLEND OF RED WINE, BRANDY, & FRESH FRUIT

\$48.00 PER PERSON

\$24.00 CHILDREN 10 AND UNDER

(TAX AND GRATUITY NOT INCLUDED)

**PLEASE JOIN US FOR AFTERNOON TEA
FOR DETAILS PLEASE INQUIRE WITH YOUR SERVER**