

PRIX FIXE BRUNCH
\$39⁵⁰ / PERSON

THE OPENING ACTS

(choose one)

Short Rib Flatbread

sunny side up egg | goat cheese | mushrooms | caramelized onions | balsamic glaze

Garden Vegetable Soup *GF/V*

mixed vegetables | ciabatta toast

Thai Chicken Lettuce Summer Roll *GF*

rice paper wrap | carrots | peanuts | sweet chili dipping sauce

Jumbo Shrimp Cocktail *GF*

cocktail sauce | lemon

Bistro Charfruiterie Board

seasonal fruits | tempura brie | cured meats | fresh berries

THE HEADLINERS

(choose one)

Sonoma Grains Salad

mixed greens | ancient grains | candied pecans | raisins | bell peppers | tomatoes | feta | Dijon balsamic dressing (topped with grilled chicken or salmon)

Spotlight Breakfast

whole grain pancakes | agave syrup | scrambled eggs with cheese | grape jelly | toast | roasted tomatoes | bacon

Lox 'n Sesame Bagel

capers | pickled onion | tomato | cucumber salad | cream cheese

Grilled Steak & Egg Sandwich

buttered brioche bun | tobacco onions | provolone | sunny side up egg | A-1 aioli | cowboy jam | crinkle cut fries

Traditional Spaghetti & Jumbo Meatballs

herb ricotta | grilled ciabatta toast

Ratatouille Tower *GF/V*

quinoa | carrot ginger puree | chickpeas

THE ENCORES

(\$9 supplement)

Toasted Marshmallow Donut

mocha mousse | whipped cream

Bistro Style Baked Alaska

whipped meringue | raspberry sorbet | chocolate ganache

*An automatic gratuity of 20% will be added to parties of 6 or more
Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food borne illness, especially if you have certain medical conditions*

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