BREAKFAST STATION

MADE TO ORDER BELGIAN WAFFLES
blue corn pancakes,
warm cinnamon rolls

fresh berries, caramelized bananas,
apricot compote, ginger vanilla stewed pineapple,
maple syrup, whipped butter, whipped cream

ASSORTED BREAKFAST PASTRIES
jams, marmalade, orange preserve

CLASSIC OMELETS
poached eggs station, spinach, english muffin,
sliced tomatoes, avocado mousse, hollandaise sauce,
chorizo potato hash, roasted pee-wee potatoes

CARVING STATION

HERB CRUSTED ROASTED LEG OF LAMB
rosemary jus

SLOW ROASTED PORK BELLY
maple red chili glaze

PEPPER CRUSTED PRIME RIB
horseradish cream

GLAZED TURKEY BREAST
classic gravy

HOUSE MADE SAUSAGE ROPE
onion jam

SIDES
buttermilk garlic mash potato, savory sausage bread pudding,
spring corn and bean succotash, provençale ratatouille,
spinach artichoke ravioli, bay shrimp, asparagus tips,
charred tomatoes
CULINARY HIGHLIGHTS

LOCAL SEAFOOD
shucked oysters, poached shrimp, crab legs, steamed chilled mussels

lemon • garlic aioli • louis dressing, classic cocktail sauce • mignonette • house made hot sauce

SMOKED FISH DISPLAY
house smoked salmon, smoked scallops, smoked halibut

chives, red onion, sour cream, lemon wedges capers, toast points, assorted rolls and crackers

RAMEN STATION
tonkatsu broth, vegetarian miso broth noodles, pork belly, soy egg, scallion, seaweed, pickled ginger, sesame seed, pickled mushroom, chili paste

POKE STATION
classic tuna poke, spicy orange salmon tuna poke, vegan poke

seasoned brown rice, forbidden rice, wasabi aioli, soy glaze, chili cream, sesame, seaweed, scallion, ginger

SPRING INSPIRATION

ASSORTED SHAVED CURED MEATS
marinated local mozzarella, goat cheese spread, california aged cheddar, aged goat cheese, point reyes blue cheese, california nuts, grapes, olives, olive oil, dried fruit, seasonal fruit compote, chutneys

ARTISAN LETTUCE
shaved vegetables, balsamic vinaigrette

SPRING PEA
heirloom carrot salad, champagne vinaigrette, pettie herb

KALE CARROT SLAW
crispy chic peas, apple cider dressing

HEIRLOOM TOMATOES
basil, pine nuts, sherry dressing
LOCAL CATCH OF THE DAY
seared local fish, charred citrus,
beluga lentil vinaigrette, california asparagus

SEAFOOD POZZOLE
octopus, clams, costal fish, cabbage, limes,
avocado, hominy

SUNDEAS STATION
GELATO - 6 FLAVORS
waffle cones, plain or chocolate dipped,
ice cream panini, sugar cloud,
pate choux

ToppINGS
raspberry coulis, mango coulis,
chocolate sauce, dulce de leche,
coffee anguish

ADD ON
sprinkles, coco nips, chopped peanuts,
hazelnut, oreo cookies, reese’s cups,
m&m’s, berries, mango, apricot, whipped cream

DESSERTS
WARM CHOCOLATE CHIP BANANA BREAD PUDDING
APRICOT HAZELNUT LINZER BARS
CHOCOLATE CHIP COOKIE DOUGH BROWNIE PARFAIT
SPARKLING APPLE CIDER GELEE
  fresh berries
CARROT CAKE WITH CREAM CHEESE FROSTING
ORANGE BLOSSOM SUGAR COOKIES
CHOCOLATE EASTER EGG CUPCAKES
BLUEBERRY VIOLET PANNA COTTA
CITRUS CRÈME HОРNS
FRENCH MACARON
PASSION MANGO CAKE
CHOCOLATE CAKE
BERRY OPERA CAKE