



Mother's Day Brunch

MAY 12, 2019
CROWN ROOM & BALLROOM

BREAKFAST STATION

MADE TO ORDER BELGIAN WAFFLES
*fresh berries, caramelized bananas,
apricot compote, ginger vanilla stewed pineapple,
maple syrup, whipped butter, whipped cream*

BLUE CORN PANCAKES

MONKEY BREAD

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

PEPPER CRUSTED NY STRIP LOIN
green peppercorn demi

GLAZED TURKEY BREAST
classic gravy

PORKETTE
*pork loin, sausage, cherries pistachio, dashi soy glaze,
forbidden black rice*



SIDES

buttermilk garlic mash potato, savory sausage bread pudding, spring peas, carrots bee pollen, yellow wax bean, hericot verts candied figs, spinach artichoke ravioli, bay shrimp, asparagus tips, charred tomatoes

CULINARY HIGHLIGHTS

LOCAL SEAFOOD

shucked oysters, poached shrimp, crab legs, steamed chilled clams

*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*

SUNDAES 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 CINNAMON SUGAR BREAD PUDDING
CHOCOLATE CHIP COOKIE DOUGH BROWNIE PARFAIT
ROSÉ CHAMPAGNE PARFAIT (GF)



WARM PEACH BERRY COBBLER
RASPBERRY VANILLA PETIT FOURS
LEMON MERINGUE BARS
FRENCH MACARON
PASSION MANGO CAKE
CHOCOLATE CAKE
BERRY OPERA CAKE
DARK CHOCOLATE BAKED GANACHE
MEXICAN WEDDING COOKIES
VANILLA BEAN CRÈME BRULEE