

**Father’s Day Brunch Menu 2022**

California Field Greens with our Signature Dressings

Traditional Caesar Salad

Chef’s Selection of Four Composed Salads

Raw Vegetable Crudités with Herbed Crème Dip

Local and European Charcuterie Platter with Gourmet Mustards

Chef’s Selection of Hors d'oeuvres

Import & Domestic Cheese Board with Crackers

Fresh Sliced Seasonal Fruit & Berries

Selection of Poached, Smoked and Cured Fish

Poached Shrimp Cocktail

Grilled Sirloin Tip Chimichurri (GF)

Peppercorn Sauce

Smoked Chicken Breast with Double Smoked Bacon and Gouda

Maple Butter Cedar Salmon with Pineapple Salsa (GF)

Chef’s Design Your Own Omelet Station

Traditional Eggs Benedict & Smoked Salmon Eggs Benedict, Sauce Hollandaise

Scrambled Countryside Eggs (GF) & Grilled Hash Browns

Strip Bacon, Ham, and Traditional Pork Sausages

French Toast and Buttermilk Waffles

Baker’s Selection of Sweet and Savory Pastries

Our Pastry Chef’s Assortment of Homemade Cakes, Mousses, Custards, Warm Dessert,

Tartlets, Individual & Celiac Friendly Desserts

Fresh Fruit Juices

100% Arabica Regular & Decaffeinated Coffee

Artisan Herbal Teas