

# FATHER'S DAY 2022

**\$45 per person**

*Our brunch is served with a buffet of sweet and savory breads, house-made jams and spreads, artisan cheeses, chef's selection of crêpes and quiches, fresh fruits, green salads, pasta salads, potato salads, chef's assortment of desserts*

## **Slow Roasted Sirloin Benedict** <sup>GF</sup>

*poached eggs on brioche with herbs de Provence marinated sirloin and topped with béarnaise*

## **Denver Omelet** <sup>GF</sup>

*3 egg omelet with applewood smoked ham, sautéed onions and baby spinach topped with piperade*

## **American Breakfast**

*two eggs any style, applewood smoked bacon and brioche French toast topped with our house strawberry syrup*

## **Crab Cake Benedict**

*fresh blue and Dungeness crab cakes and poached eggs on brioche topped with hollandaise*

## **Ratatouille Scramble Provençal** <sup>GF V</sup>

*summer vegetables, Laura Chenel goat cheese, scrambled eggs, herbs de Provence and pistou*

## **Steak and Gorgonzola Salad** <sup>GF</sup>

*slow roasted sirloin, crumbled gorgonzola, chilled ratatouille and mixed greens with a creamy gorgonzola dressing*

## **Seared Applewood Smoked Salmon** <sup>GF</sup>

*house smoked salmon filet with baby French green beans, basmati rice and béarnaise*

## **Summer Vegetable Pasta** <sup>V</sup>

*sautéed artichoke, zucchini, fennel and garlic with pappardelle pasta and creamy smoked gouda cheese sauce*

## **Whiskey Chicken Medallions** <sup>GF</sup>

*chicken breast in a house-made Jack Daniel's whiskey sauce, classic potato salad and asparagus*

## **Prime Rib** <sup>GF</sup> (add \$5)

*marinated in herbs de Provence and roasted garlic with classic potato salad and baby French green beans*

**Corkage \$20**

*plus tax and 20% gratuity*

<sup>V</sup> = Vegan

<sup>GF</sup> = Gluten-Free

<sup>V</sup> = Vegetarian

\*05/26/2022