

Father's Day Brunch

\$39 per person plus 20% gratuity

BRUNCH

~ Starters ~ (choice of one)

~**Tomato Bisque**~
with grilled Gruyère croutons

~**Marinated Heirloom Tomatoes**~
*basil, balsamic vinaigrette and
olive oil with crostini*

~**Strawberry, Apricot and
Goat Cheese Salad**~
*dried apricots, local strawberries
and baby spinach with Estate
Meyer lemon vinaigrette*

~**Prawn Cocktail**~
*with grilled lemon, dill, horseradish
cocktail sauce add \$4*

~ Entrées ~

(choice of one breakfast or lunch option ~
breakfast items include potatoes and fruit)

~**Prime Rib Benedict**~
*slow-roasted prime rib, spinach,
English muffin, Hollandaise*

~**Smoked Salmon Benedict**~
*house smoked salmon,
baby spinach, Hollandaise*

~**Veggie Omelette**~
*zucchini, rainbow chard, spring onions,
marinated Heirloom tomatoes*

~**Prime Rib and Eggs**~
*your choice of two eggs, 9 oz. cut
of prime rib*

LUNCH

~Chimichurri Marinated and Grilled Swordfish Skewer ~
*with basmati rice, seasonal vegetables
and pineapple salsa*

~Airline Chicken Provençal~
*smashed Yukon gold potatoes,
seasonal vegetables, Dijon sauce,
roasted bell peppers*

~Marinated Portobello Mushroom~
*garlic and herb marinated with
basmati rice, seasonal vegetables,
pistou and chili oil*

~Prime Rib~
*smashed Yukon gold potatoes,
seasonal vegetables, au jus, creamy
horseradish **add \$5***

~ Desserts ~ **(choice of one)**

~Peach Melba~
*local peach compote, vanilla bean
ice cream, raspberry sauce*

~Chocolate Mousse~
*traditional chocolate mousse,
vanilla whip and berries*

Corkage \$20

