



# Sunday BRUNCH

**10am – 2pm**

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**Offered Table Side**

Pressed Orange Juice  
Hot Brewed Coffee & Tea

**Family Style per Table**

Fresh Baked Morning Muffins, Croissants and Breakfast Breads  
Hearth Stone Baked Bagels  
Naked & Green Chive Cream Cheeses, Marmalades & Sweet Butter

**Displayed**

Cubed - Melons, Sweet Grapes, Berries, Citrus  
Plucked - Apples, Bananas, Fruit of the Season

**Chef Driven - Eggs Your Way**

Cracked, Whipped and Prepared

**Add ins**

Country Ham, Applewood Bacon, Pork Sausage  
Goat Cheese, Tillamook Cheddar, Gruyere (Swiss)  
Spinach, Vine Ripe Tomatoes, Shallots, Sweet Peppers, Jalapeños

**In Copper - Savory Hot**

"Egg Dipped Brioche" - Warm Maple Syrup, Vanilla Pineapple Caramel, Softened Cream  
Fingerling Potatoes - Shallot & Olive Oil Roasted, Sea Salt and Fresh Thyme  
Applewood Smoked Bacon  
Vegan Sausage

**Something Sweet**

Brûlées - Strawberry Cheesecake & White Chocolate Pistachio  
Shooters - Salted Caramel & Dark Chocolate

**\$24.95 per person ++**





# farm dinner

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## Hors d'oeuvres

Wasabi & shrimp stuffed deviled eggs

Country Pate on Toast – candied pistachio, whole grain mustard on toast points

Yellow Tomato Gazpacho – fresh cilantro oil & toasted pumpkin seeds

## Welcome Cocktail

Mocktail

Paloma

Grapefruit Juice, Soda, Salted Rim

## Dinner

Chicken Rope de Veja

Braised slow and low, green chile polenta, tortilla crisps & pickled radish

Heirloom Tomato & Burrata cheese

Olive oil pearls, balsamic bubbles, fried basil

Steak Bistecca

Smoked then grilled, summer pea risotto, thyme roasted chanterelles, balsamic, garlic reduction

## Sweets

Passion Fruit Dome

Passion fruit ice & candied strawberries

**\$89.00 per person (Inclusive)**

