

Starters

for the table

APPLEWOOD SMOKED BACON MAC & CHEESE

oven dried tomato, mushroom,
crispy onion, white truffle oil, mozzarella

SPRING SALAD (GF, V)

romaine, asparagus, snap peas, shaved carrots,
wild rice, radish, cucumber, pea shoots,
apple-lemongrass vinaigrette

TASTE BREAD BASKET

lavash, corn bread,
croissant, cinammon roll, ginger butter

Entrees

served individually

egg items come with a choice of rosemary garlic potatoes or organic mixed greens

CHORIZO & TOTS

homemade tater tots, onions, cilantro,
roasted jalapeno, green onions, queso fresco,
ranchero sauce, crème fraiche, two poached eggs

BRIOCHE FRENCH TOAST

berry mezcal compote, powdered sugar, maple syrup

LOBSTER EGGS BENEDICT

claw & knuckle, two poached eggs, black truffle hollandaise,
micro arugula, toasted english muffin

TASTE CHICKEN PROTEIN SCRAMBLE (GF)

pulled mary's organic chicken breast, organic arugula,
roasted veggies, ranchero sauce

TASTE-Y BREAKFAST BURRITO

scrambled eggs, tomato, applewood smoked bacon,
cilantro, avocado, black bean, aged white cheddar cheese,
pico de gallo, ranchero sauce, spinach tortilla,
rosemary garlic potatoes or organic mixed greens

"IMPOSSIBLE" VEGAN BURGER (V)

butter lettuce, tomato, grilled onions, vegan mozzarella,
vegan sriracha mayo, toasted bun,
choice of pomme frites or mixed greens

KOBE BEEF MEATBALL PASTA

pine nuts, golden raisins, caramelized onions, white truffle
cheese fondue, linguine, parmigiano-pecorino blend

SMOKED SALMON BENEDICT

two poached eggs, pickled cucumber & red onion,
hollandaise sauce

WILD RICE BOWL

snap peas, baby carrots, mushroom, purple kale,
wild rice, ponzu, one egg over easy

CHOPPED SABROSA SALAD (GF)

romaine lettuce, roasted corn, tomatoes, black beans,
white cheddar cheese, red bell peppers, cilantro, avocado,
red onion, honey-jalapeno vinaigrette

CARBONARA

applewood smoked bacon, parmigiano,
bechamel, egg yolk, linguine pasta

KOBE BRUNCH BEEF BURGER

american wagyu beef, fried egg, red onion jam,
organic arugula, gorgonzola, roasted garlic aioli,
toasted brioche bun

PENNE CECCA (GF)

grape tomatoes, spinach, garlic, pomodoro,
brown rice pasta, parmigiano

AVOCADO TOAST

mizuna, smashed avocado, orange segment,
feta cheese, onion sprouts,
one egg over easy, toasted multigrain

Indulgent Dessert Buffet

help yourself to our indulgent dessert buffet
located in our new atrium.

SUNDAY MAY 13TH

10AM-4PM

Taste



\$42 per person

