

Starters

served family style

SPINACH ARTICHOKE MAC & CHEESE

roasted artichoke heart, spinach,
roasted garlic, white truffle oil,
mozzarella cheese

BREAD BASKET

spiced lavosh, grissini,
mini pretzels, jalapeno corn bread,
espresso coffee cake

EASTER SALAD (V)

romaine, sheered kale, avocado, snap pea,
radish, orange wedge, curly beet,
cherry tomato, caramelized walnut, goji berry,
hemp seed tangerine vinaigrette

Entrees

choose one per person

CHORIZO & TOTS

homemade tater tots, wild baby arugula, pico de gallo,
green onions, crème fraîche, ranchero, queso fresco, poached eggs,
rosemary garlic potatoes or organic mixed greens

BRIOCHE FRENCH TOAST

whipped peanut butter and berries,
powdered sugar, maple syrup

LOBSTER EGGS BENEDICT

claw & knuckle, two poached eggs, black truffle hollandaise,
micro arugula, toasted english muffin,
rosemary garlic potatoes or organic mixed greens

BREAD BOWL BREAKFAST

crusty hard roll, crispy bacon, mushroom,
onion, fontina cheese, eggs, hollandaise sauce
rosemary garlic potatoes or organic mixed greens

TASTE-Y BREAKFAST BURRITO

scrambled eggs, bacon, chorizo, potatoes, white cheddar, tomato,
flour tortilla, with pico de gallo and ranchero
rosemary garlic potatoes or organic mixed greens

"IMPOSSIBLE" VEGAN BURGER (V)

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

SHORT RIB HASH

carrots, onion, celery, potatoes, braised short rib,
poached eggs, hollandaise
rosemary garlic potatoes or organic mixed greens

SMOKED SALMON

smoked salmon, shaved red onions,
cherry tomato, capers, everything bagel, cream cheese,
dressed wild baby arugula, cucumber, lemon
rosemary garlic potatoes or organic mixed greens

CHOPPED SABROSA SALAD (GF)

romaine lettuce, roasted corn, tomatoe, black bean,
white cheddar cheese, red bell pepper, cilantro, avocado,
red onion, honey-jalapeno vinaigrette

CROQUE MADAME SANDWICH

sourdough bread, over easy egg, honey ham,
gruyere cheese, mozzarella, béchamel sauce
rosemary garlic potatoes or organic mixed greens

DOUBLE BRUNCH SMASH BURGER

double american wagyu beef patty, yellow cheddar, tomato,
butter lettuce, crispy onion, fried egg
cornichon and truffle lemon aioli, sesame bun
choice of pommes frites, mixed greens

PENNE CECCA (GF)

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

WAGYU MEATBALL PASTA

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

AVOCADO TOAST

smashed avocado, orange segment, feta cheese,
pickled watermelon radish, onion sprouts, fried egg, bacon
rosemary garlic potatoes or organic mixed greens

Indulgent Dessert Buffet

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

\$45 per person

