



French Garden Easter Buffet

SUNDAY, APRIL 5, 2015 ~ 10:00 am-3:00 pm

\$38 Adults, \$19 Children (12 and under), Children under 5 Free

Appetizers

French Garden Green Salad (Veg, GF, DF)

Organic Lettuces, Radishes, Mustard Vinaigrette

French Garden Crudite (Veg, GF, DF)

Assorted Seasonal Raw Vegetables, Assorted Dips

House Made Smoked Seafood (GF, DF)

Sturgeon, Salmon, Mussels, Caper Relish

Grilled Asparagus with Frisée (GF)

Pancetta, Goat Cheese, Citronette

Charcuterie (GF, DF)

Salami, Prosciutto, Coppa, Marinated Olives, Local Mustards

Granola (Veg, GF)

Toasted Grains and Nuts, Dried Fruit, Vanilla Yogurt

Entrées

Eggs Benedict

Black Forest Ham, English Muffin, Lemon Hollandaise

Vegetarian Baked Eggs (Veg, GF)

Crispy Blue Corn Tortilla Cup, Fontina Cheese, Salsa Fresca

Ranchero Benedict (Veg)

*English Muffin, Black Beans, Cotija Cheese, Arugula,
Guacamole, Lemon Hollandaise, Spicy Salsa*

Meyer Lemon Pancakes (Veg)

Ricotta Cheese, Lemon, Vanilla Curd

Grilled Pacific Swordfish (GF, DF)

Wild Arugula, Citrus Salsa

Meyer Lemon Wehani Rice (Veg, GF, DF)

Toasted Almonds, Raisins, Wild Mushroom, Roasted Garlic Oil, Spring Peas

Slow Roasted Free Range Chicken Breast (GF, DF)

Braised Farm Greens, Marsala Reduction

Omelette Station & Eggs any style made to order

Asparagus, Spinach, Peppers, Mushrooms, Onion, Cheddar Cheese, Bacon, Ham

Carving Station

Niman Ranch Marinated Tri-Tip (GF, DF)

Served with Horseradish Jus, Assorted Local Mustards

Baked Honey Mustard Crusted Country Ham (GF, DF)

Served with Assorted Local Mustards, Caramelized Onion Gravy

Sides

Roasted Baby Marble Potatoes, Garlic, Rosemary (Veg, GF, DF)

Creamy Macaroni and Cheese (Veg)

Steamed Farm Vegetables (Veg, GF, DF)

Apple Wood Smoked Bacon (GF, DF)

Desserts

Assorted Mini Pastries, Cookies, and Desserts (Veg)

Fresh Fruit Platter (Veg, GF, DF)

Executive Chef - Arturo Guzman