



Champagne Sunday Brunch
\$25 per person

Please choose one Appetizer, Entrée & Dessert
Brunch includes Champagne or Mimosa, Orange Juice and Coffee

Starters

Seasonal Fruit Bowl, strawberry yogurt

Baby Greens, pear vinaigrette, Pt. Reyes blue cheese, toasted hazelnuts

House-Smoked Salmon, bagel, cream cheese, onion, tomato

House-Made Crepes of the Day, toasted hazelnut, whipped cream

Hazelnut Crusted Baked Brie, fruit compote, crostinis

Shrimp & Avocado Cocktail

Entrees

Two Eggs Any Style, bacon, sausage, or grilled ham,
breakfast potatoes with onions and sweet peppers

Classic Eggs Benedict, two poached eggs, Canadian bacon, orange Hollandaise

Nutty Belgian Waffle, candied macadamia nuts, whipped cream

Buttermilk Pancakes, warm maple syrup. Please ask your server for today's preparation

Duck Confit & Baby Spinach Salad, dried cherry-balsamic vinaigrette, pine nuts,
roasted shallots, shaved chaparral cheese

Grilled Hearst Ranch Top Sirloin of Beef & Lobster Benedict, poached eggs, Béarnaise sauce

Club Sandwich Wrap, sun-dried tomato tortilla, turkey breast, bacon, avocado, lettuce, tomato

Mediterranean Omelet, artichokes, tomatoes, olives, feta cheese, arugula,
home-fried potatoes, peppers & onions

Avocado & Bacon Omelet, sour cream, home-fried potatoes, peppers & onions

Desserts

New York Style Cheesecake

Seasonal Fruit Tartlet, SLO Maid Ice Cream

Chocolate Lava Cake, Whipped Cream, Berry Coulis

Chocolate Cappuccino Mousse

Orchid Seed Crème Brulee

Key Lime Pie

Executive Chef Anthony Reeves

State sales tax of 8.75% will be added to all items

Parties of 6 or more or parties requesting separate checks are subject to an 18% service charge
We accept all major credit cards and traveler's cheques and cash, but we do not accept personal checks

Thank you for your patronage!