



Champagne Sunday Brunch
\$25 per person

Please choose one Appetizer, Entrée & Dessert
Brunch also includes your choice of Champagne, Mimosa, Orange Juice or Coffee.

Starters

Seasonal Fruit Bowl, Strawberry Yogurt
Baby Greens, Pear Vinaigrette, Goat Cheese, Candied Walnuts
House-Smoked Salmon, Bagel, Cream Cheese, Onion, Tomato
Seasonal Berry Filled Crepes, Toasted Hazelnut, Whipped Cream
Hazelnut Crusted Baked Brie, Fruit Compote, Crostinis
Shrimp & Avocado Cocktail

Entrees

Two Eggs Any Style, bacon, sausage, or grilled smoked ham,
home-fried potatoes, peppers & onions
Classic Eggs Benedict, two poached eggs, Canadian bacon, orange Hollandaise
Nutty Belgian Waffle, toasted macadamia nuts, fresh whipped cream
Buttermilk Pancakes, warm maple syrup. Please ask your server for today's preparation
Quiche du Jour, Please ask your server for today's selections
home-fried potatoes, peppers & onions
Poached Prawn Salad, Chopped Romaine, Pears, Red Grapes,
Spiced Pecans, Creamy Tarragon Dressing
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
Old Fashioned Bread Pudding, fresh whipped cream
Chocolate Banana Mousse, edible chocolate cup
Orchid Seed Crème Brulee
Key Lime Pie

Executive Chef Anthony Reeves
State sales tax of 7.75% will be added to all items.
Parties of eight or more or parties requesting separate checks are subject to an 18% service charge.
We accept all major credit cards and traveler's cheques. We do not accept personal checks.