



# Large Group / Private Dining

## WEEKEND BRUNCH

**\$48 Per Person**

*Included with Brunch*

**Bottomless Mimosas & Sparkling Wine**

**Fresh Fruit Juices**

**Fountain Sodas, Iced Tea, Lemonade**

**Coffee/Tea**

**Assorted Pastries**

**Fresh Fruit**

**Chocolate Covered Strawberries**

For groups of 24 or less you may select up to 4 entrées.

For groups 25+ you may select up to 3 entrées.

### **Classic Eggs Benedict**

poached eggs | canadian bacon | garlic butter crostini | hollandaise sauce | smoked paprika | brunch potatoes

### **\*Napa Style Eggs Benedict**

poached eggs | heirloom tomatoes | avocado | arugula | hollandaise sauce | crisp prosciutto | balsamic glaze | brunch potatoes

— A twist on an original

### **Short Rib Benedict**

poached eggs | braised short rib | garlic butter crostini | hollandaise sauce | smoked paprika | brunch potatoes

### **V California Omelet**

sautéed mushrooms | green onions | tomatoes | shallots | garlic | gruyere cheese | cheddar cheese | sliced avocado | creme fraîche | brunch potatoes | sourdough toast

### **Meat Lover's Omelet**

bacon | sausage | canadian bacon | assorted peppers | onions | gruyere cheese | cheddar cheese | brunch potatoes | sourdough toast

### **V Classic French Toast**

Dipped in cinnamon & vanilla custard | cooked golden brown | fresh berries | whipped cream | served with maple syrup

### **Grilled Chicken & Pear Salad**

grilled chicken breast | seasoned grilled pears | spiced pecans | arcadian field greens | crumbled bleu cheese | raspberry vinaigrette

— Available for groups of 24 or less.

### **Steak Salad**

grilled & sliced petite filet mignon | arcadian field greens | bleu cheese | heirloom cherry tomatoes | caramelized onions | spiced pecans | balsamic vinaigrette

— Available for groups of 24 or less.

### **Cajun Shrimp Penne Pasta**

jumbo shrimp | soy | garlic | tomatoes | cajun spices | sweet cream butter | basil | grilled garlic crostini

### **\*Steak Frites**

petite filet mignon | herb sauce | french fries | mixed greens | balsamic vinaigrette

### **V Spinach & Cheese Ravioli**

ricotta & romano | basil pesto parmesan sauce | diced tomatoes | parmesan

### **VEGAN Mediterranean Pesto Pasta**

penne pasta | red & yellow peppers | mushrooms | sun-dried tomatoes | broccoli florets | vegan mozzarella | pesto basil sauce | coconut milk | spinach | butternut squash

On the day of your event, we will do our best to accommodate allergies; however, we respectfully decline substitutions on the menu items selected.

For all steaks, please note we are unable to take cooking temperatures.  
Steaks will be cooked medium-rare to medium.

Please note that prices & offerings are subject to change  
prior to the day of your event.

All food and beverage is subject to a 20% service charge (gratuity) and current sales tax.