



Private Dining

BRUNCH

\$27 Per Person

Included with Brunch

Assorted Pastries

Fresh Fruit

Chocolate Covered Strawberries

Fountain Sodas, Iced Tea, Lemonade

Coffee/Tea

Fresh Fruit Juices

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

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

GF *Huevos Rancheros

Corn tortilla topped with refried black beans, chorizo & over easy eggs. Served with ranchero salsa & queso fresco. Served with brunch potatoes.

Jose's Portuguese Scramble

Scrambled eggs & Portuguese linguica with sautéed peppers, onions, tomatoes & mushrooms. Topped with melted Sao Jorge Toppo cheese. Served with brunch potatoes & sourdough toast.

***Classic Eggs Benedict**

Poached eggs & Canadian bacon on a toasted English muffin. Topped with Hollandaise sauce & smoked paprika. Served with brunch potatoes.

Napa Style Eggs Benedict

A twist on an original. Poached eggs served over heirloom tomatoes, avocado & arugula. Topped with Hollandaise sauce & crisp prosciutto. Drizzled with balsamic glaze. Served with brunch potatoes.

V Fresh Garden Omelet

Zucchini, tomatoes, spinach, assorted peppers, cheddar & Gruyere cheeses. Served with brunch potatoes & sourdough toast.

V Classic French Toast

Dipped in a cinnamon, vanilla custard & cooked golden brown. Topped with fresh berries & whipped cream. Served with maple syrup.

V Almond Croissant French Toast

A French Croissant cut in half & dipped in a vanilla cinnamon almond custard, covered in granulated sugar & cooked golden brown. Topped with almond butter & a dust of powdered sugar. Served with maple syrup.

Crab Hash

Blue crab meat with assorted peppers, potatoes & sautéed onions. Topped with poached eggs & hollandaise sauce. Sprinkled with smoked paprika. Served with sourdough toast.

Asian Chicken Salad

Grilled Mary's free range chicken breast marinated in soy, chili paste, garlic & fresh ginger. Served on mixed lettuce, red & yellow peppers, jicama, cranberries, cashews, red onions & Udon noodles in a soy ginger vinaigrette. Garnished with crisp wonton strips & sesame seeds.

***Steak Salad**

Chimichurri marinated Prime sirloin steak grilled to order & served with Arcadian field greens, bleu cheese, heirloom cherry tomatoes, caramelized onions & spiced pecans in a balsamic vinaigrette.

Prime Rib Dip Melt

Slow roasted rib roast, sliced thin & served on a toasted French roll with cheddar cheese & a side of creamy horseradish. Served with French Fries
— Only available for parties of 24 or less.

VEGAN GF Heirloom Tomato Napoleon**

A hazelnut, walnut, cashew, pepita seed & pesto mixture between a layer of seasonal heirloom tomatoes. Topped with a mixed vegetable salad & drizzled with olive oil & balsamic glaze.

V Spinach Gorgonzola Ravioli

Served with a rich basil pesto parmesan cheese sauce, diced tomatoes & topped with grated Parmesan cheese.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

This menu is available Saturdays & Sundays only.

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.