

Private Dining Brunch

Appetizer Course

Please Select up to 3 Options

Herbal Mesclun Greens

cherry tomatoes, lemongrass ginger vinaigrette

Arugula Salad

shaved fennel, pears, dried apricots, maytag bleu cheese, lemon vinaigrette

Caesar Salad

hearts of romaine, chili flakes, croutons, grana padano cheese

Baby Spinach Salad

bosc pears, pecorino romano, dried cranberries, candied walnuts, pancetta, orange vinaigrette

Ahi Tuna Tartare

crispy wontons, micro cilantro, red tobiko roe, sesame balsamic syrup

“Fior di Latte” Mozzarella

vine ripped tomatoes, parsley, basil, black olive tapenade

Golden & Red Beet Salad

spiced balsamic vinaigrette, crispy goat cheese

Salumi Piatto

sopresatta, salami milanese, coppa, bresaola, prosciutto di parma, speck

Soup of The Day

Entrée Course

Please Select up to 4 Options

Frittata

spinach, caramelized onions, portobello mushrooms, baby arugula, goat cheese

Classic Eggs Benedict

canadian bacon, home fries

Granola & Fresh Fruit Bowl

seasonal fruit, house made granola, plain yogurt

Omelet

crab meat, roasted tomatoes, asparagus, crème fraiche, home fries

Strawberry & Roasted Banana Pancakes

warm maple syrup

Vanilla Cinnamon Brioche French Toast

caramelized apples, warm maple syrup, almond butter, bacon

Prosciutto Salad

poached egg, hollandaise, parmesan cheese, figs, caramelized walnuts

Salad

assortment of wild valley greens, poached egg, hollandaise, provolone, confit tomatoes, parmesan crouton, olives, cucumber, balsamic vinaigrette

Crab Cake Sandwich

brioche bread, arugula, avocado mousse, caramelized onion, spicy harissa aioli

Burger

prime new york sirloin, gruyere cheese, bacon, french fries

Grilled Chicken Breast Sandwich

focaccia, lettuce, tomato, tapenade, avocado mousse, sweet potato chips

Dessert Course

Please Select up to 2 Options

Warm Molten Chocolate Cake

dulce de leche ice cream, pistachio ice cream

Vanilla Crème Brulée**Warm Lemon Soufflé**

Fresh raspberries

Vanilla Cheese Cake

fresh berry compote & Hawaiian passion fruit

Tiramisu Classico

Mascarpone mousse, house made

Fresh Seasonal Fruit**Ice Cream or Sorbet plate**

crispy meringue, biscotti

Beverages

Menu includes all of the following:

One Complimentary House Cocktail Per Guest

Choice of Mimosa, Bloody Mary, House Wine Or Juice

Unlimited Fountain Sodas, American Coffee & Tea*

*Additional beverages are charged upon consumption and added to final bill.

Open Bar**House Wine & Beer Only**

Unlimited House-Selected Wine & Beer

House Wine, Beer & Well-Drinks

Unlimited House-Selected Wine, Beer and Non-Premium Alcohol Drinks

Upon Consumption

A bar tab is started for the party and the host may request that only a limited bar be offered.

Individual bar tabs are available upon request.

Reservation Policies

Must pre-select Appetizer + Entree or Entree + Dessert

Menu includes select beverages stated in Beverage section

Receipt of the Private Dining menus does not guarantee availability

All group reservations require signature & deposit

Deposits are non-refundable after 30-days prior to event date

Notes

Menu items are subject to availability.

Some of our menu items are seasonal; your event coordinator will update you on any menu changes. We will try our best to accommodate any requests