



EASTER SUNDAY CHAMPAGNE BRUNCH

April 12th, 2020 || 10:00am to 3:00pm

TRADITIONAL BRUNCH FARE

SCRAMBLED FARM EGGS | ROASTED RED POTATOES
APPLEWOOD SMOKED BACON | PORK & CHICKEN SAUSAGE
CURED MEATS | SMOKED FISH | ARTISAN CHEESE
PASTRIES | CEREALS | FRUITS | YOGURT

JAPANESE BREAKFAST

BROILED SALTED SALMON | SEAWEED SALAD | OHITASHI | MISO SOUP
GOHAN | KAMABOKO | ATSUYAKI TAMAGO | ASSORTED TSUKEMONO

SOUP & SALADS

CARROT GINGER SOUP

za'atar croutons

CITRUS PAPAYA SALAD

wild arugula, avocado, grapefruit, shaved red onion, meyer lemon vinaigrette

ZARU SOBA

green onions, wasabi, nori, soy dashi broth

COUNTY LINES FARM GREENS

heirloom cherry tomato, cucumber, shaved radish, yuzu soy dressing

MAIN

GRILLED LOCAL SEA BASS

rainbow chard, pine nuts, kaffir lime beurre blanc

WILD MUSHROOM RAVIOLI

butternut squash, bloomsdale spinach, pecorino

LOCAL VEGETABLES

garlic blue lake beans
roasted balsamic heirloom carrots

SUSHI & SEAFOOD

POACHED SHRIMP | SNOW CRAB CLAWS | PEI MUSSELS

traditional cocktail sauce, cabernet mignonette, caper remoulade, lemon

ASSORTED SUSHI

*California Roll, Spicy Tuna, Vegetable Rolls
Gomoku Sushi – kani, ebi, tamago, kompyo, shiitake, snow pea*

OMELETTE STATION

FOREST HAM | BACON | SAUSAGE

BELL PEPPERS | VINE RIPE TOMATOES | SPINACH | ONIONS
AGED CHEDDAR | SWISS | LAURA CHENEL CHEVRE

CARVING STATION

SLOW ROASTED PRIME RIB *shallot au jus*

HONEY BAKED HAM *star anise apple butter*

SWEET

TAHITIAN VANILLA FROZEN YOGURT STATION

strawberries, mixed nuts, rainbow & chocolate sprinkles, caramel sauce, chocolate sauce

ASSORTED COOKIES, TARTLETS & PETIT FOURS

SPARKLING WINE & MIMOSAS FRESH SQUEEZED JUICE COFFEE & DECAFFEINATED COFFEE

\$75 ~ Adult

\$60 ~ Senior

\$35 ~ Child (5 to 12)

415.394.1110

RESERVATIONS REQUIRED

A 20% gratuity will be added to all guests

24 hours cancellation is required, cancellation fee of \$50 per person applies to reservations cancelled outside of this policy