



Prix Fixe Champagne Brunch

1ST GLASS OF HOUSE CHAMPAGNE

FIRST COURSE CHOICE OF:

SHRIMP COCKTAIL HORSERADISH SAUCE, LEMON, MICRO GREENS

DUNGENESS CRAB CAKE SPICY AIOLI SAUCE, AVOCADO, WATERCRESS, CHARRED LEMON

HEIRLOOM TOMATO CAPRESE SALAD FRESH MOZZARELLA “BURRATA”, TOMATOES, BASIL, OLIVE OIL, PINCH OF SEA SALT

AVOCADO AND SMOKED SALMON TOAST DILL CREAM CHEESE, ALFALFA SPROUTS, RADISH, PICKLED RED ONIONS, OLIVE OIL

WILD ARUGULA & HERB GOAT CHEESE SALAD BOILED EGGS, CANDIED WALNUTS, CUCUMBER, TOMATOES, RASPBERRY VINAIGRETTE

2ND GLASS OF HOUSE CHAMPAGNE

MAIN COURSE CHOICE OF:

FILET MIGNON FAJITAS WITH HUEVOS RANCHEROS SERVED WITH AVOCADO, RANCHERO SALSA, RICE AND BEANS

STEAK AND EGGS 7 OZ USDA CHOICE NEW YORK STEAK, TWO FRIED EGGS, MISSION INN POTATOES, JALAPENO HOLLANDAISE SAUCE

ATLANTIC ROASTED SALMON CILANTRO RICE, SEASONAL VEGETABLES, BEURRE BLANC SAUCE

10 oz. USDA BONELESS RIBEYE USDA CHOICE, SEASONAL VEGETABLES, MISSION INN POTATOES, BORDELAISE

EGGS BENEDICT ENGLISH MUFFIN, POACHED EGGS, HOLLANDAISE, HASH BROWN POTATOES.
CHOICE OF CANADIAN BACON OR SMOKED SALMON

BELGIAN WAFFLE & FRIED CHICKEN STRAWBERRY COMPOTE, MAPLE SYRUP

LAVAZZA COFFEE OR TEA

DESSERT COURSE CHOICE OF:

GRANOLA CRUSTED FRENCH TOAST

STRAWBERRY CREPE

CARROT CAKE

FRUIT TARTE

\$59 PER PERSON, TAX AND GRATUITY ARE NOT INCLUDED

TWO GLASSES OF HOUSE CHAMPAGNE INCLUDED

PRESIDENTIAL LOUNGE SPICY BLOODY MARY	\$12
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Duane and Kelly Roberts, “Keepers of the Inn”

Consuming raw or uncooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, Especially if you have certain medical conditions. Please inform your server, if you have any food allergies.