

Lunch

SATURDAY

FALL 2025
MENU - \$42PP

**does not include tax, gratuity or beverages*

FIRST COURSE

please choose 2 options for your group

Lobster Bisque

lobster chunks, chives, crème fraiche

Apple Kale Salad V GF

chopped kale, pumpkin seed granola, goat cheese, cinnamon raisin vinaigrette

Mushroom Beignets V

parsnip, rosemary, truffle crema

Smoked Salmon Avocado Toast

sliced cucumbers, red onion, fresh dill

Apple & Yogurt V

cinnamon yogurt, granola, apple bourbon compote

ENTRÉES

please choose 3 options for your group

California Breakfast V

cheddar omelet, seasonal veggies, avocado, pico de gallo, berries, multigrain bread

Fried Chicken & Waffle

buttermilk waffle, maple syrup

Roasted Salmon GF

roasted carrots, parsnip lyonnaise, chives lemon beurre monte

Steak & Frites GF

truffle parmesan fries, rocket salad, roasted garlic aioli (served medium)

Apple Whiskey Pancakes V

caramel, cider maple, granola

DESSERT

please choose 2 options for your group

Chocolate Flourless Cake

tart cherry compote, cognac gelato

PB&J Fries Leches

grape soft cake, grape compote, peanut butter gelato

Chocolate Panna Cotta

white chocolate, pomegranate rosemary

Fruit & Sorbet VG GF

GF - Gluten Free

V - Vegetarian

VG - Vegan

Additional Vegan Options Are Available Upon Requests



SATURDAY *Lunch*

BEVERAGE PACKAGES

**does not include tax, gratuity*

BEVERAGE PACKAGES

Bottomless Breakfast Cocktails

*bottomless mimosas,
bloody marys & sangrias*

(2 hour service)

\$35 per person

Non - Alcoholic Beverages

*orange juice, apple juice, grapefruit juice, regular &
decaf coffee, hot & iced tea, fountain sodas*

(2 hour service)

\$17 per person

