



## **Jazzy Brunch**

**Sundays 11AM-2PM**

### **BREAKFAST SELECTIONS**

#### **Smoked Norwegian Salmon**

Bagels, Cream Cheese, Capers and Sweet Onions

#### **Local Willy Bird Turkey Eggs Benedict**

#### **Apple - Raisin Filled Crepes**

#### **Egg Nog Dipped French Toast**

#### **Applewood Smoked Bacon and Sausage**

#### **Scrambled Eggs with Chives**

#### **Red Bliss Home Fried Potatoes**

#### **Assorted Cured Meats and Cheeses**

#### **Costeaux Bakery Assorted Pastries**

### **SOUP & SALAD STATION**

#### **Chefs Soup du Jour**

#### **Local Organic Baby Green Salad**

Endive, Cherry Tomatoes,  
Candied Pecans, Citrus Vinaigrette

#### **Blue lake Bean and Red Onion Salad**

Aged Balsamic Vinegar, Extra Virgin Olive Oil

#### **Display of Handcrafted Artisan Breads**

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### **ENTREES**

#### **Red Wine Braised Beef Short Ribs**

Root Vegetables, Pinot Noir Sauce

#### **San Francisco Style Seafood Cioppino**

Shrimp, Scallops, Salmon, Manila Clams, Mussels

#### **Grilled Petaluma Chicken Breast**

Sautéed Spinach, Champagne- Grape Sauce

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### **DESSERT STATION**

Freshly Baked Seasonal Pies

Raspberry Cheesecake

Fresh Fruits and Berries

Spiced Homemade Bread Pudding

Chocolate Truffle Cake

**\$24.95 with Coastal Vines Brut**

**\$34.95 with Korbel Brut**