



CHAMPAGNE BRUNCH

For the Table

Assortment of House-Made Bakery Items

TO START

Grilled Reiger Farms Peach | *Heirloom Beets, Goat Cheese Croquette, Purple Watercress, Basil Pistou, Lemon Vinaigrette*

Dungeness Crab Cake | *Sweet Corn, Baby Zucchini, Circus Frisee, Pea Shoots, Roasted Tomatillo and Avocado Salsa Verde*

House-Smoked King Salmon* | *Roasted Jumbo Asparagus, Toasted Breadcrumbs, Crispy Capers, Sauce Gribiche*

ENTREES

Roasted Vegetable Shakshuka* | *Za'atar Tomato Sauce, Feta Cheese, Crispy Brussels, Organic Egg, Grilled Herb Ciabatta*

House-Made Lemon Ricotta Pancake | *Applewood Thick Cut Smoked Bacon, Strawberry Jam, Vermont Maple Syrup*

Buttermilk Fried Chicken and Waffle | *Country Gravy and Vermont Maple Syrup*

SYR's Huevos Rancheros* | *House-Made Corn Tortillas, Chorizo and Queso Fresco, Black Beans with Organic Avocado*

Parmesan Crusted Halibut* | *Baby Artichokes, Asparagus, Spaetzle, Roasted Sungold Tomato Vinaigrette*

Grilled Prime Flat Iron Steak* | *Confit Potatoes, House Smoked Bacon, Oyster Mushroom, Gorgonzola, Herb Salsa Verde*

DESSERTS

San Ysidro Ranch Meyer Lemon Tart | *Strawberries with Basil, Local Orange Blossom Honey Cream*

Peaches and Cream | *Olive Oil Cake, Grilled Peaches, Sicilian Pistachio and Crème Fraiche Gelato*

Salted Caramel Chocolate Cake | *Milk Chocolate Crunch Bar*

Trio of House-Made | *Sorbets Selection of Seasonal Flavors*

Free-flowing Beverages

G.H. Mumm Brut, France | Bisol "Jeio" Brut Prosecco, Italy, Superiore

Ty Bellinis and Mimosas | Fresh Juices | Coffee and Tea Selection

\$95 per person

Executive Chef - Matthew Johnson

Our beef is grass fed; free range and USDA Prime

Most of our herbs and vegetables are grown in our organic gardens

* *Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*