

HARVEST & REVEL

SAMPLE MENU: SPRING BRUNCH

French toast bites with rhubarb preserves, creamy farmer's cheese

Baked eggs with sausage & kale,
topped with roasted spring onion, housemade romesco

Caramelized onion & parmesan biscuits,
drizzled in thyme honey

Roasted new potatoes
with sour cream, chives, parsley

Roasted asparagus & wheatberry salad
with wild arugala, grana padano, marinated radish,
fresh mint, tomato vinaigrette

Assorted brunch punchbowl beverages available upon request

Organic coffee & tea service, fresh smoothies, freshly squeezed OJ,
and lemon-mint water available upon request